

STIC Database Tracking Number: 340913

To: Natalie Pass
Location: KNX 5A41
Art Unit: 3686
Date: 08/27/2010
Case Serial Number: 09/808423

From: Heidi Myers
Location: EIC3600, KNX 4A70
Phone: (571) 272-2446
heidi.myers@uspto.gov

Search Notes

09/808423 Full Template Search
SYSTEM FOR COMMERCIAL FOOD MANAGEMENT

Dear Examiner Pass:

Please find attached the results of your search for the above-referenced case. The search was conducted in the Business Methods Template files in Dialog. As required for a Full Template search, I also searched *Internet and Personal Computing Abstracts* in EbscoHost and *Financial Times* in ProQuest.

I have listed *potential* references of interest in the first part of the search results. However, please be sure to scan through the entire report. There may be additional references that you might find useful.

If you have any questions about the search, or need a refocus, please do not hesitate to contact me.

Thank you for using the EIC, and we look forward to your next search!

****EIC-Searcher identified "potential references of interest" are selected based upon their apparent relevance to the terms/concepts provided in the examiner's search request.***

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I. Potential References of Interest

A. Dialog

29/3,K/15 (Item 15 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00803612 **Image available**
METHOD AND SYSTEM FOR IMPROVING ADHERENCE WITH A DIET PROGRAM OR OTHER
MEDICAL REGIMEN
PROCEDE ET SYSTEME POUR AMELIORER L'OBSERVANCE D'UN PROGRAMME DIETETIQUE OU
DE TOUT AUTRE REGIME MEDICAL
Patent Applicant/Assignee:
HEALTH HERO NETWORK INC, Suite 111, 2570 West El Camino Real, Moutain
View, CA 94040, US, US (Residence), -- (Nationality)
Inventor(s):
BROWN Stephen J, 3324 Woodside Road, Woodside, CA 94062, US,
Legal Representative:
BLACK Richard T (agent), Black Lowe & Graham, 816 Second Avenue, Seattle,
WA 98104, US,
Patent and Priority Information (Country, Number, Date):
Patent: WO 200137174 A1 20010525 (WO 0137174)
Application: WO 2000US31364 20001115 (PCT/WO US0031364)
Priority Application: US 99165818 19991116
Designated States:
(Protection type is "patent" unless otherwise stated - for applications
prior to 2004)
AE AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CU CZ DE DK DZ EE ES FI GB
GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG
MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG UZ
VN YU ZA ZW
(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR
(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
(AF) GH GM KE LS MW MZ SD SL SZ TZ UG ZW
(EA) AM AZ BY KG KZ MD RU TJ TM
Publication Language: English
Filing Language: English
Fulltext Word Count: 3937
Main International Patent Class (v7): G06F-017/60
Fulltext Availability:
Detailed Description
Claims

Detailed Description
... component and a diet suggestion component. The database is stored in
memory 46 and includes program information. The program information
includes food items, patient food preferences, recipes with
dietary information such as calories and fat
content, model meal plans and patient profile information. The
patient profile information includes weight history, weight goals, food
history, food preferences, demographic information and patient
shopping lists. The diet composer component selects food items based on
the model meal plan, patient food preferences, patient profile
information and patient information entered via the input device 35 and
food cost and availability information provided by the

delivery system 24. The diet suggestion component suggests new food items or substitutions in the model meal plan based on the selected food items. The components of the program application can be distributed over the system - the delivery system 24 or the user devices 20....

Claim

... nation for a user associated with the user system based upon responses to the query sent from the user system to the server system, and user profile information, and generates a food delivery request according to the determined diet program information, and wherein the food delivery system prepares a food order according to the food list, delivers the food order to the user, and sends a record of the food order to the server system....

36/5,K/11 (Item 11 from file: 347)
DIALOG(R)File 347:JAPIO
(c) 2010 JPO & JAPIO. All rts. reserv.
06873652 **Image available**
DEVICE AND SYSTEM FOR DIET MANAGEMENT AND RECORDING MEDIUM

PUB. NO.: 2001-101157 [JP 2001101157 A]
PUBLISHED: April 13, 2001 (20010413)
INVENTOR(s): YOSHIDA JUNJI
KAMAOKA NORIYUKI
IZUMA HIROAKI
SHIMAMURA HIROSHI
APPLICANT(s): OSAKA GAS CO LTD
APPL. NO.: 11-282216 [JP 99282216]
FILED: October 01, 1999 (19991001)
INTL CLASS: G06F-017/00; G06F-017/30

ABSTRACT

PROBLEM TO BE SOLVED: To provide diet management device and system and a recording medium capable of suggesting dishes considering the nutritional balance of food to be taken in one day or over a period more than one day and reducing user's load.

SOLUTION: A diet management device 30 receives a food ID indicating a type of food supposed to be almost certainly taken like dishes ordered in a staff canteen and user specification information (S1301), extracts a nutritive value information corresponding to the food ID from a nutritive value database (S1302), extracts a personal information record corresponding to the user specification information from a personal information database (S1305), and extracts daily necessary nutritive value information from a necessary nutritive value database on the basis of physical information indicated in the personal information (S1306). Then the device 30 extract recipe information from a recipe information database on the basis of the necessary nutritive value information, liking and a target indicated by the personal information and the nutritive value information (S1307).

COPYRIGHT: (C)2001,JPO
INTL CLASS: G06F-017/00; G06F-017/30

29/5/7 (Item 5 from file: 155)
DIALOG(R)File 155:MEDLINE(R)
(c) format only 2010 Dialog. All rts. reserv.
07388857 PMID: 10268684

A computerized food management system for an extended care unit.
Galloway M E; Kraus G
Journal of the Canadian Dietetic Association (CANADA) Oct 1983, 44
(4) p347-57, ISSN 0008-3399--Print 0008-3399--Linking Journal Code:
0415554

Publishing Model Print
Document type: Journal Article
Languages: ENGLISH
Main Citation Owner: NLM
Record type: MEDLINE; Completed
Subfile: Health Administration
Burnaby Hospital recently implemented a computerized Food Management System. The system is fully operational in the Extended Care Unit (ECU) and now is being introduced in the Acute Care Unit (ACU). The main goals for the new program were: cost savings, more effective use of foodservice employee time and skills, and better patient care. To date, the total time saved by use of the computerized system has been equivalent to one full time employee. The ECU dietitian's and the dietary technician's duties have been upgraded. The technician has been relieved of clerical tasks and has taken over some responsibilities formerly performed by the dietitian; the dietitian is able to perform more administrative and planning tasks; and the former ECU coordinator is manager of patient services and responsible for coordinating changes in the computer system. Research indicates that this system, designed and developed for Burnaby Hospital by Rick Hepting & Associates and running on an MAI Basic Four min computer, model 210, is unique among North American hospitals. Current applications include manipulation of patient diet information for automatic menu processing, food tallying, and production of nourishment labels. Future enhancements will take care of production reporting, standard recipe printouts, food cost analysis, and nutrient analysis. The system has valuable potential for use in other hospitals.

Descriptors: *Computers; *Food Service, Hospital
--organization and administration--OG; British Columbia; Hospital Bed Capacity, 300 to 499; Menu Planning
Record Date Created: 19841219
Record Date Completed: 19841219

36/5,K/18 (Item 7 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0011093782 - Drawing available
WPI ACC NO: 2002-029483/200204
XRAM Acc No: C2002-008539
XRPX Acc No: N2002-022850

System for preparing dish menu compiles information given by family members, calculates corresponding amount of calories, and specifies menu which satisfies requirements of users

Patent Assignee: HITACHI SOFTWARE ENG CO LTD (HISF)

Inventor: TOYA Y

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
JP 2001243326	A	20010907	JP 200052863	A	20000229	200204 B

Priority Applications (no., kind, date): JP 200052863 A 20000229

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing	Notes
JP 2001243326	A	JA	9	10		

Alerting Abstract JP A

NOVELTY - New menu preparation system comprises:

- 1.a first memory (I) which stores the information fed by at least one user; and
- 2.a nutrition and recipe memory (II) where a hierarchical menu and dish recipe information are stored.

The amount of calories required by the users is calculated from the input, using (I). Then a menu processor generates a suitable menu using (II). The generated menu is then output.

DESCRIPTION - An INDEPENDENT CLAIM is also included for the recording medium comprised in the menu preparation program.

USE - Used in home facilities for preparing a dish menu that satisfies the nutritional requirements of all members of a family.

ADVANTAGE - Prepares a menu according to health conditions and taste of all the family members.

DESCRIPTION OF DRAWINGS - The figure shows a block diagram of a menu preparation support apparatus. (Drawing includes non-English language text).

Title Terms/Index Terms/Additional Words: SYSTEM; PREPARATION; DISH; MENU; COMPILE; INFORMATION; FAMILY; MEMBER; CALCULATE; CORRESPOND; AMOUNT; CALORIE; SPECIFIED; SATISFY; REQUIRE; USER

Class Codes

International Classification (+ Attributes)

IPC + Level Value Position Status Version

A23L-0001/00	A	I	F	R	20060101
G06G-0050/00	A	I	L	R	20060101
A23L-0001/00	C	I	F	R	20060101
G06G-0050/00	C	I	L	R	20060101

JP Classification

FI Term	Facet	Rank	Type
A23L-001/00	Z		
G06F-017/60	126	W	

F-Term	View Point	Additional
Theme	+ Figure	Code

4B035	5B049	BB56	5B049	DD01
5B049	5B049	CC03	5B049	DD04
5L099	5B049	CC41	5B049	DD05

5B049	EE05	5B049	FF03	4B035	LC11
5B049	EE07	5B049	FF04	4B035	LP59
5B049	FF02	5B049	FF09	4B035	LT18

File Segment: CPI; EPI
 DWPI Class: D13; T01
 Manual Codes (EPI/S-X): T01-J05A
 Manual Codes (CPI/A-M): D03-H01T

28/3,K/5 (Item 3 from file: 813)
 DIALOG(R)File 813:PR Newswire
 (c) 1999 PR Newswire Association Inc. All rts. reserv.
 0070231 NYAT6
 ONLINE SEARCH ANNOUNCES RELEASE OF CHEF'S ACCOUNTANT

DATE: May 2, 1988 11:59 E.T. WORD COUNT: 403

, May 2 /PRNewswire/ -- Online Search announced
 the release of Chef's Accountant, a full featured relational database
 program for home food management.

Chef's Accountant is a complete home food manager, offering
 the power of a relational database together with ease of use not found in
 many less powerful applications. Chef's Accountant combines complete
 food inventory management with recipe control, to provide the home
 manager with the tools to effectively perform daily food
 preparation tasks and at the same time monitor costs, avoid forgotten items
 at the market, and offer variety and convenience in recipe planning.
 Extensive filtering abilities are provided, giving the user complete
 control in locating specific recipes by filtering out the entries
 which do not meet specific criteria. Select recipes by name,
 category, main ingredient, cuisine, as well as by nutritional
 guidelines such as calories, sodium content ,
 carbohydrates, cholesterol and fats. f...

B. Additional Resources Searched

EbscoHost

The Diet Balance 1.0 Nutri-Calc Plus 1.2.

Authors:

Lewis, Rita

Source:

Macworld; December 1, 1992, Vol. 9 Issue 12, p276-276, 1p

Document Type:

Product Review

Subject Terms:

NUTRITION
HEALTH

Geographic Terms:

UNITED States

Author-Supplied Keywords:

Diet Balancer, The

Nutri-Calc Plus

Nutridata Software

Camde

Abstract:

Presents favorable reviews of The Diet Balancer v. 1.0 (\$69.95) from Nutridata Software Corp. and Nutri-Calc Plus v. 1.2 (\$225) from Camde Corp., two programs that manage nutrition information and analyze personal diets. Both consist of user-extensible databases (or food lists) with the nutritional values and standard serving sizes of a wide variety of foods. You use food lists and search tools to construct meal lists, consisting of recipes broken down to their constituent parts. Both pr display nutritional values of meals on various types of charts also display graph of an individual's dietary history based on records of the user's weight changes over time. Says The Diet Balancer has easy-to-use weight-planning tools and clear charts. Is useful for home planning. Nutri-Calc Plus provides a thorough nutrition analysis and is positioned for use by a professional. Contains one screen display.

Notes:

Product Rating: Diet Balancer, The: A; Nutri-Calc Plus: B

System Compatibility: Macintosh Plus

ISSN: 0741-8647

Accession Number: IPCA0333143

Database: Internet and Personal Computing Abstracts

II. Inventor Search Results from Dialog

Patent Files

9/5/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0015700657 - Drawing available
WPI ACC NO: 2006-263992/200628
XRPX Acc No: N2006-225995
Mobile computer device for use in hospital, has data area displayed with matrix forming cells, and controller modifying one of attributes of one of icons to convey information related to bed management and patient placement
Patent Assignee: NACEY G E (NACE-I); TELE-TRACKING TECHNOLOGIES INC (TELE-N)
Inventor: NACEY G E

9/5/2 (Item 2 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0013101428 - Drawing available
WPI ACC NO: 2003-182708/200318
XRPX Acc No: N2003-143751
Graphical display apparatus for hospital communication system, produces cell depicting information regarding room, on display
Patent Assignee: NACEY G E (NACE-I); TELE-TRACKING TECHNOLOGIES INC (TELE-N)
Inventor: NACEY G E

9/5/3 (Item 3 from file: 350) *****Your case*****
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0013067261 - Drawing available
WPI ACC NO: 2003-147231/200314
XRPX Acc No: N2003-116230
Commercial food management system for hospital, transmits nutritional information relative to menu that meets nutritional criteria of authorized user through Internet
Patent Assignee: TELE-TRACKING TECHNOLOGIES INC (TELE-N)
Inventor: NACEY G E

Patent Family (2 patents, 2 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 20020042745	A1	20020411	US 2000189128	P	20000314	200314 B
			US 2001808423	A	20010314	
CA 2340996	A1	20010914	CA 2340996	A	20010314	200314 E

Priority Applications (no., kind, date): US 2000189128 P 20000314; US 2001808423 A 20010314

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20020042745	A1	EN	10	4	Related to Provisional US 2000189128
CA 2340996	A1	EN			

Alerting Abstract US A1

NOVELTY - A central server (10) recognizes an authorized user remotely accessing the system, and provides a menu that meets nutritional criteria of the user. The nutritional information related to the provided menu, is retrieved from a food item database and transmitted to the authorized user through Internet (1).

DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

- 1.Commercial food management method; and
- 2.Storage device storing commercial food management program.

USE - For managing commercial food services in health care facility such as hospital through Internet.

ADVANTAGE - Reduces the cost of implementing the management system by using Internet.

DESCRIPTION OF DRAWINGS - The figure shows a block diagram of the commercial food management system.

- 1 Internet
- 10 Central server

Title Terms/Index Terms/Additional Words: COMMERCIAL; FOOD; MANAGEMENT; SYSTEM; HOSPITAL; TRANSMIT; NUTRIENT; INFORMATION; RELATIVE; MENU; CRITERIA; AUTHORISE; USER; THROUGH

Class Codes

International Classification (Main): G06F-017/60

International Classification (+ Attributes)

IPC + Level Value Position Status Version

G06Q-0010/00 A I R 20060101

G06Q-0010/00 C I R 20060101

ECLA: G06Q-010/00F

US Classification, Current Main: 705-015000; Secondary: 707-009000, 707-104100

US Classification, Issued: 70515, 7079, 707104.1

File Segment: EPI;

DWPI Class: S05; T01

Manual Codes (EPI/S-X): S05-G02G; T01-J06A; T01-N01A2E; T01-S03

9/5/4 (Item 4 from file: 350)

DIALOG(R)File 350:Derwent WPIX

(c) 2010 Thomson Reuters. All rts. reserv.

0010536225 - Drawing available

WPI ACC NO: 2001-138832/200115

XRPX Acc No: N2001-101070

Graphical display apparatus for visual display of room information e.g. for hospitals, uses computer to display selected information to convey information at unit level of floor plan in graphical seating chart type format

Patent Assignee: TELE-TRACKING TECHNOLOGIES INC (TELE-N)

Inventor: NACEY G E

NPL Files

9/5/1 (Item 1 from file: 15)

DIALOG(R)File 15:ABI/Inform(R)

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03267150 1325521841

USE FORMAT 7 OR 9 FOR FULL TEXT

The Human Touch

Nacey, Gene

Health Management Technology v28n7 PP: 40, 39 Jul 2007 CODEN: COHED2

ISSN: 1074-4770 JRNL CODE: CIH

DOC TYPE: Periodical; Commentary LANGUAGE: English RECORD TYPE: Fulltext

LENGTH: 2 Pages

WORD COUNT: 1017

GEOGRAPHIC NAMES: United States--US

DESCRIPTORS: Information technology; Health care industry; Technophobia;

Quality of care; Customer satisfaction; Personal digital assistants;

Corporate culture

CLASSIFICATION CODES: 9190 (CN=United States); 8320 (CN=Health care

industry); 2400 (CN=Public relations); 5220 (CN=Information technology management)

PRINT MEDIA ID: 17789

ABSTRACT: While the benefits of information technology (IT) have been widely documented, the irony of a "connected" environment is that it can disconnect people with other people. Physicians can use PDAs throughout the day to facilitate quality patient care, make informed decisions and act on them on the spot. While many nurses have adopted PDA technology, the broader nursing culture has not historically embraced information technology for several reasons, one of which is that the most commonly used form of healthcare IT can keep them away from their patients several hours a day. Tech phobia and frustration also can be barriers, as well as lack of training and the perception that electronic documentation requires extra time. The importance of enhanced patient care cannot be overstated, especially as healthcare moves toward transparency and an era of healthcare "consumerism."

9/5/2 (Item 1 from file: 148)

DIALOG(R)File 148:Gale Group Trade & Industry DB

(c) 2010 Gale/Cengage. All rts. reserv.

0022526041 SUPPLIER NUMBER: 166850282

The human touch.(Thought Leaders)(adaption of new medical technology for patient care and treatment)

Nacey, Gene

Health Management Technology, 28, 7, 40(2)

July, 2007

ISSN: 1074-4770 LANGUAGE: English

RECORD TYPE: Fulltext

WORD COUNT: 1099

LINE COUNT: 00092

INDUSTRY CODES/NAMES: BUSN Business; CMPT Computers and office

automation industries; HLTH Health care industry

DESCRIPTORS: Health care industry--Technology application; Health care

industry--Customer relations

GEOGRAPHIC CODES/NAMES: 1USA United States

EVENT CODES/NAMES: 240 Marketing procedures

SIC CODES: 8000 HEALTH SERVICES

FILE SEGMENT: CD File 275

9/5/3 (Item 2 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
03829360 SUPPLIER NUMBER: 07187552
Housekeeping gaining respect it deserves. (environmental service
departments in hospitals) (column)
Nacey, Gene
Modern Healthcare, v19, n15, p48(1)
April 14, 1989
DOCUMENT TYPE: column ISSN: 0160-7480 LANGUAGE: ENGLISH
RECORD TYPE: CITATION

INDUSTRY CODES/NAMES: HLTH Healthcare
DESCRIPTORS: Computers--Usage; Hospital housekeeping--Automation;
Hospitals--Administration
SIC CODES: 8060 Hospitals; 3571 Electronic computers; 8062 General
medical & surgical hospitals
FILE SEGMENT: TI File 148

III. Text Search Results from Dialog

A. Patent Files, Abstract

File 371:French Patents 1961-2002/BOPI 200209

(c) 2002 INPI. All rts. reserv.

File 347:JAPIO Dec 1976-2010/May(Updated 100824)

(c) 2010 JPO & JAPIO

File 350:Derwent WPIX 1963-2010/UD=201054

(c) 2010 Thomson Reuters

Set	Items	Description
S1	9745	RECIPE OR RECIPES
S2	285131	(CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR - DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C- USTOMIS? OR PRODUC?) (8N) (MENU OR MENUS OR MEAL OR MEALS OR DI- SH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOODS)
S3	490368	NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE- ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4	36164	S3(3N) (VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C- ONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A- TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5	1060746	PREFERENCE OR PREFERENCES OR (REGION? OR GEOGRAPHIC?) (5N) D- IFFERENCE? OR TASTE OR TASTES OR DIET(2N) (TYPES OR TYPES) OR - BELIEF OR BELIEFS OR RELIGION? OR ALLERG? OR EXCHANGE() (RATE - OR RATES) OR NEED OR NEEDS
S6	1352117	(FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA) (2N) (P- ROFESSIONAL?? OR PREPARER? OR PLANNER? OR SPECIALIST? OR MANA- GER? OR WORKER?) OR DIETI?IAN? OR NUTRITIONIST? OR USER? OR C- OOK OR COOKS
S7	394925	S6(8N) (LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR - SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8	59462	(TRACK? OR MONITOR? OR MANAG?) (8N) (INVENTORY OR INVENTORIES OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9	4	AU=(NACEY G? OR NACEY, G? OR NACEY(2N) (G OR GENE))
S10	140	S1 AND S2 AND S4
S11	79	S10 AND (S5 OR S7 OR S8)
S12	8	S11 AND IC=(G06Q-010/00 OR G06Q-0010/00)
S13	5	S11 AND EC=G06Q-010/00F
S14	8	S11 AND MC=(S05-G02G OR T01-J06A OR T01-N01A2E OR T01-S03)
S15	82218	(HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICAL OR REHABILITATION OR NURSING) (3N) (FACILITY OR FACILITIES OR CENT- ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES) OR HOSPI- TAL OR HOSPITALS OR SCHOOL OR SCHOOLS
S16	3599	(FOOD OR FOODS OR MEAL OR MEALS) (2N) (SERVICE? OR MANAG?)
S17	21	S10 AND (S15 OR S16)
S18	4	S17 AND IC=(G06Q-010/00 OR G06Q-0010/00)
S19	2	S17 AND EC=G06Q-010/00F
S20	5	S17 AND MC=(S05-G02G OR T01-J06A OR T01-N01A2E OR T01-S03)
S21	84	S11 OR S17
S22	22	S21 AND IC=G06F
S23	30	S21 AND IC=G06Q
S24	248	S1(S)S2(S)S3
S25	107	S24 AND (S5 OR S7 OR S8 OR S15 OR S16)

S26 10 S25 AND IC=(G06Q-010/00 OR G06Q-0010/00)
 S27 4 S25 AND EC=G06Q-010/00F
 S28 10 S25 AND MC=(S05-G02G OR T01-J06A OR T01-N01A2E OR T01-S03)
 S29 27 S25 AND IC=G06F
 S30 59 S22 OR S23 OR S26:S29
 S31 22 S25 AND IC=(G06Q-050/00 OR G06Q-0050/00)
 S32 61 S30 OR S31
 S33 9 S32 AND AY=1950:2000
 S34 16 S32 NOT AY=2001:2010
 S35 5 S32 NOT AD=20000314:20100827/PR
 S36 20 S33:S35

36/5,K/11 (Item 11 from file: 347)
 DIALOG(R)File 347:JAPIO
 (c) 2010 JPO & JAPIO. All rts. reserv.
 06873652 **Image available**
 DEVICE AND SYSTEM FOR DIET MANAGEMENT AND RECORDING MEDIUM

PUB. NO.: 2001-101157 [JP 2001101157 A]
 PUBLISHED: April 13, 2001 (20010413)
 INVENTOR(s): YOSHIDA JUNJI
 KAMAOKA NORIYUKI
 IZUMA HIROAKI
 SHIMAMURA HIROSHI
 APPLICANT(s): OSAKA GAS CO LTD
 APPL. NO.: 11-282216 [JP 99282216]
 FILED: October 01, 1999 (19991001)
 INTL CLASS: G06F-017/00; G06F-017/30

ABSTRACT

PROBLEM TO BE SOLVED: To provide diet management device and system and a recording medium capable of suggesting dishes considering the nutrition balance of food to be taken in one day or over a period more than one day and reducing user's load.
 SOLUTION: A diet management device 30 receives a food ID indicating a type of food supposed to be almost certainly taken like dishes ordered in a staff canteen and user specification information (S1301), extracts a nutritive value information corresponding to the food ID from a nutritive value database (S1302), extracts a personal information record corresponding to the user specification information from a personal information database (S1305), and extracts daily necessary nutritive value information from a necessary nutritive value database on the basis of physical information indicated in the personal information (S1306). Then the device 30 extract recipe information from a recipe information database on the basis of the necessary nutritive value information, liking and a target indicated by the personal information and the nutritive value information (S1307).

COPYRIGHT: (C)2001,JPO
 INTL CLASS: G06F-017/00; G06F-017/30

36/5,K/12 (Item 1 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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0015839695 - Drawing available

WPI ACC NO: 2006-035985/200604

Product related information obtaining method for in-home shopping, involves retrieving product related information e.g. competitive pricing information for multiple merchants, using product identifier, in response to search query
Patent Assignee: YAHOO INC (YAHOO)

Inventor: SIMON D

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 6974078	B1	20051213	US 1999407666	A	19990928	200604 B

Priority Applications (no., kind, date): US 1999407666 A 19990928

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing	Notes
US 6974078	B1	EN	7	1		

Alerting Abstract US B1

NOVELTY - A product related information e.g. competitive pricing information for multiple merchants, is retrieved by search engine from databases using retrieved product identifier. The retrieved product related information is sent to cellular phone (10) from server (30), in response to search query and a portion of product related information is displayed on cellular phone.

DESCRIPTION - INDEPENDENT CLAIMS are also included for the following:

- 1.method of obtaining competitive pricing information for specific product;
- 2.communication system for obtaining information related to specific product; and
- 3.method of obtaining personal information related to specific product.

USE - For obtaining product related information such as competitive pricing information for multiple merchants, product review of specific product and locations of merchants, related advertising, recall information, popularity of product and/or company, nutritional information and recipes for food products, and personal-related information such as usage frequency of product, using personal communication devices (PCD) such as cellular phone, pager and palm pilot for in-home shopping through internet.

ADVANTAGE - Allows user to obtain product related information from multiple databases from any location easily.

DESCRIPTION OF DRAWINGS - The figure shows an overview of an information retrieval and communication system.

- 1 communication system
- 10 cellular phone
- 12 input mechanism
- 20 communication link
- 30 server
- 32 databases

Title Terms/Index Terms/Additional Words: PRODUCT; RELATED; INFORMATION; OBTAIN; METHOD; HOME; SHOPPING; RETRIEVAL; COMPETE; PRICE; MULTIPLE; MERCHANT; IDENTIFY; RESPOND; SEARCH; QUERY

Class Codes

International Classification (+ Attributes)

IPC + Level Value Position Status Version

G06F-0017/00 A I R 20060101

G06K-0015/00 A I R 20060101

G06F-0017/00 C I R 20060101

G06K-0015/00 C I R 20060101

ECLA: G06Q-030/00C

US Classification, Issued: 235375, 235462.01, 235383

File Segment: EPI;

DWPI Class: T01; W01

Manual Codes (EPI/S-X): T01-C03C; T01-J05B3; T01-N01A2A; T01-N01D2;

W01-B05A1A; W01-C05B4E; W01-C05B5C; W01-C05B6

36/5,K/13 (Item 2 from file: 350)

*****Your case*****

DIALOG(R)File 350:Derwent WPIX

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0013067261 - Drawing available

WPI ACC NO: 2003-147231/200314

XRPX Acc No: N2003-116230

Commercial food management system for hospital, transmits nutritional information relative to menu that meets nutritional criteria of authorized user through Internet

Patent Assignee: TELE-TRACKING TECHNOLOGIES INC (TELE-N)

Inventor: NACEY G E

Patent Family (2 patents, 2 countries)

Patent Application

Number	Kind	Date	Number	Kind	Date	Update
US 20020042745	A1	20020411	US 2000189128	P	20000314	200314 B
			US 2001808423	A	20010314	
CA 2340996	A1	20010914	CA 2340996	A	20010314	200314 E

Priority Applications (no., kind, date): US 2000189128 P 20000314; US 2001808423 A 20010314

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing	Notes
US 20020042745	A1	EN	10	4	Related to	Provisional US 2000189128
CA 2340996	A1	EN				

Alerting Abstract US A1

NOVELTY - A central server (10) recognizes an authorized user remotely accessing the system, and provides a menu that meets nutritional criteria of the user. The nutritional information related to the provided menu, is retrieved from a food item database and transmitted to the authorized user through Internet (1).

DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

- 1.Commercial food management method; and
- 2.Storage device storing commercial food management program.

USE - For managing commercial food services in health care facility such as hospital through Internet.

ADVANTAGE - Reduces the cost of implementing the management system by using Internet.

DESCRIPTION OF DRAWINGS - The figure shows a block diagram of the

commercial food management system.

1 Internet
10 Central server

Title Terms/Index Terms/Additional Words: COMMERCIAL; FOOD; MANAGEMENT;
SYSTEM; HOSPITAL; TRANSMIT; NUTRIENT; INFORMATION; RELATIVE; MENU;
CRITERIA; AUTHORISE; USER; THROUGH

Class Codes

International Classification (Main): G06F-017/60

International Classification (+ Attributes)

IPC + Level Value Position Status Version

G06Q-0010/00 A I R 20060101

G06Q-0010/00 C I R 20060101

ECLA: G06Q-010/00F

US Classification, Current Main: 705-015000; Secondary: 707-009000, 707-104100

US Classification, Issued: 70515, 7079, 707104.1

File Segment: EPI;

DWPI Class: S05; T01

Manual Codes (EPI/S-X): S05-G02G; T01-J06A; T01-N01A2E; T01-S03

36/5,K/18 (Item 7 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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0011093782 - Drawing available

WPI ACC NO: 2002-029483/200204

XRAM Acc No: C2002-008539

XRPX Acc No: N2002-022850

System for preparing dish menu compiles information given by family members, calculates corresponding amount of calories, and specifies menu which satisfies requirements of users

Patent Assignee: HITACHI SOFTWARE ENG CO LTD (HISF)

Inventor: TOYA Y

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
JP 2001243326	A	20010907	JP 200052863	A	20000229	200204 B

Priority Applications (no., kind, date): JP 200052863 A 20000229

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
JP 2001243326	A	JA	9	10	

Alerting Abstract JP A

NOVELTY - New menu preparation system comprises:

- 1.a first memory (I) which stores the information fed by at least one user; and
- 2.a nutrition and recipe memory (II) where a hierarchical menu and dish recipe information are stored.

The amount of calories required by the users is calculated from the input, using (I). Then a menu processor generates a suitable menu using (II). The generated menu is then

output.

DESCRIPTION - An INDEPENDENT CLAIM is also included for the recording medium comprised in the menu preparation program.

USE - Used in home facilities for preparing a dish menu that satisfies the nutritional requirements of all members of a family.

ADVANTAGE - Prepares a menu according to health conditions and taste of all the family members.

DESCRIPTION OF DRAWINGS - The figure shows a block diagram of a menu preparation support apparatus. (Drawing includes non-English language text).

Title Terms/Index Terms/Additional Words: SYSTEM; PREPARATION; DISH; MENU; COMPILE; INFORMATION; FAMILY; MEMBER; CALCULATE; CORRESPOND; AMOUNT; CALORIE; SPECIFIED; SATISFY; REQUIRE; USER

Class Codes

International Classification (+ Attributes)

IPC + Level Value Position Status Version

A23L-0001/00	A	I	F	R	20060101
G06Q-0050/00	A	I	L	R	20060101
A23L-0001/00	C	I	F	R	20060101
G06Q-0050/00	C	I	L	R	20060101

JP Classification

FI Term Facet Rank Type

A23L-001/00	Z		
G06F-017/60	126	W	

F-Term View Point Additional

Theme	+ Figure	Code				
4B035		5B049	DD01	5B049	FF03	
5B049		5B049	DD04	5B049	FF04	
5L099		5B049	DD05	5B049	FF09	
5B049	BB56	5B049	EE05	4B035	LC11	
5B049	CC03	5B049	EE07	4B035	LP59	
5B049	CC41	5B049	FF02	4B035	LT18	

File Segment: CPI; EPI

DWPI Class: D13; T01

Manual Codes (EPI/S-X): T01-J05A

Manual Codes (CPI/A-M): D03-H01T

36/5,K/19 (Item 8 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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0010684121 - Drawing available

WPI ACC NO: 2001-293630/200131

XRAM Acc No: C2001-090072

XRPX Acc No: N2001-210068

Alternative food ingredient suggestion apparatus includes data file to store attribute value of ingredient corresponding to cooking method and genre group which is referred for selecting alternative ingredient

Patent Assignee: OSAKA GAS CO LTD (OSAG)

Inventor: IZUMA H; NONAMI S; YOSHIDA J

Patent Family (2 patents, 1 countries)

Patent Application

Number	Kind	Date	Number	Kind	Date	Update
JP 2000316492	A	20001121	JP 1999133235	A	19990513	200131 B
JP 3833005	B2	20061011	JP 1999133235	A	19990513	200668 E

Priority Applications (no., kind, date): JP 1999133235 A 19990513

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
JP 2000316492	A	JA	9	7	
JP 3833005	B2	JA	12		Previously issued patent JP 2000316492

Alerting Abstract JP A

NOVELTY - A data file (1) stores attribute value of ingredients of recipe corresponding to cooking method and genre group. When input for suggesting alternative ingredient is input, acquisition unit (3) searches file for selecting related ingredient used in other recipe. A comparator (4) judges similarity between input and selected ingredients from the attribute values and outputs result.

DESCRIPTION - INDEPENDENT CLAIMS are also included for the following:

- 1.alternative food ingredient suggestion method;
- 2.program for suggesting alternative food ingredient

USE - For suggesting alternative food ingredient for specific recipe to maintain nutrition balance in diet.

ADVANTAGE - Since attribute values are compared for suggesting alternative ingredient, pleasant taste of the food is not reduced by the alternative ingredient.

DESCRIPTION OF DRAWINGS - The figure shows the block diagram of the alternative ingredient suggesting apparatus.

- 1 Data file
- 3 Acquisition unit
- 4 Comparator

Title Terms/Index Terms/Additional Words: ALTERNATIVE; FOOD; INGREDIENT; APPARATUS; DATA; FILE; STORAGE; ATTRIBUTE; VALUE; CORRESPOND; COOK; METHOD; GROUP; REFER; SELECT

Class Codes

International Classification (+ Attributes)

IPC + Level Value Position Status Version

A23L-0001/00	A	I	F	B	20060101
A23L-0001/00	A	I	F	R	20060101
G06Q-0050/00	A	I	L	B	20060101
A23L-0001/00	C	I	F	B	20060101
A23L-0001/00	C	I	F	R	20060101
G06Q-0050/00	C	I	L	B	20060101

JP Classification

FI Term	Facet	Rank	Type
A23L-001/00	Z		
G06F-017/60	126	W	

F-Term View Point Additional
Theme + Figure Code

4B035
5L099

4B035 LT20

File Segment: CPI; EPI
DWPI Class: D13; T01; X27
Manual Codes (EPI/S-X): T01-S03; X27-B
Manual Codes (CPI/A-M): D03-H

36/5,K/20 (Item 9 from file: 350)

DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0006454182 - Drawing available
WPI ACC NO: 1993-258166/199332
XRPX Acc No: N1993-198657

Interactive computerised dietary measurement system - measures intake of foods, nutrients and other food components in diet

Patent Assignee: US SEC OF AGRIC (USDA)
Inventor: FONG A K; GUNN M A; KRETSCH M J
Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 5233520	A	19930803	US 1990631011	A	19901219	199332 B

Priority Applications (no., kind, date): US 1990631011 A 19901219

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 5233520	A	EN	39	5	

Alerting Abstract US A

The dietary measurement system includes an input device for entering food weight data from which food-associated code data is generated and processed. User services are provided including provisions of several options and directives for correct measurements of different foods without need of changing a user's dietary habits.

The processor is coupled to a user interactive device which permits the user to communicate with the system. The food weight data, food-associated code data and processed data are stored. The user is advised of various information including the food weight data, the options and the directives, and prompts the user to take next measurement actions.

USE/ADVANTAGE - For analysing recipes, diets and meals using estimated food intake. For improving diet of user. Easily and rapidly determines intake of food.

Title Terms/Index Terms/Additional Words: INTERACT; COMPUTER; DIET; MEASURE ; SYSTEM; INTAKE; FOOD; NUTRIENT; COMPONENT

Class Codes

International Classification (+ Attributes)

IPC + Level Value Position Status Version

G01G-0019/414	A	I	R	20060101
G06Q-0099/00	A	I	R	20060101
G01G-0019/40	C	I	R	20060101
G06Q-0099/00	C	I	R	20060101

ECLA: G01G-019/414D, G06F-019/00M3P, G06Q-099/00

US Classification, Current Main: 600-300000; Secondary: 128-921000

B. Patent Files, Full-Text

File 349:PCT FULLTEXT 1979-2010/UB=20100819|UT=20100812

(c) 2010 WIPO/Thomson

File 348:EUROPEAN PATENTS 1978-201033

(c) 2010 European Patent Office

Set	Items	Description
S1	19268	RECIPE OR RECIPES
S2	163466	(CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR - DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C- USTOMIS? OR PRODUC?) (8N) (MENU OR MENUS OR MEAL OR MEALS OR DI- SH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOODS)
S3	478204	NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE- ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4	73020	S3(3N) (VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C- ONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A- TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5	1727860	PREFERENCE? OR (REGION? OR GEOGRAPHIC?) (5N) DIFFERENCE? OR - TASTE OR TASTES OR DIET (2N) (TYPES OR TYPES) OR BELIEF OR BELI- EFS OR RELIGION? OR ALLERG? OR EXCHANGE() (RATE OR RATES) OR N- EED OR NEEDS OR RESTRICTION? OR DEMAND OR DEMANDS
S6	697986	(FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA OR COO- KING) (2N) (PROFESSIONAL?? OR PREPARER? OR PLANNER? OR SPECIALI- ST? OR MANAGER? OR WORKER?) OR DIETI?IAN? OR NUTRITIONIST? OR USER? OR COOK OR COOKS
S7	283879	S6(8N) (LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR - SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8	49436	(TRACK? OR MONITOR? OR MANAG?) (8N) (INVENTORY OR INVENTORIES OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9	0	AU=(NACEY G? OR NACEY, G? OR NACEY (2N) (G OR GENE))
S10	113	S1(S)S2(S)S4
S11	34	S10 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR - G06Q-0050/00 OR G06F-017? OR G06F-0017?)
S12	47	S10(S) (S5 OR S7 OR S8)
S13	99940	(HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICAL OR REHABILITATION OR NURSING) (3N) (FACILITY OR FACILITIES OR CENT- ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES) OR HOSPI- TAL OR HOSPITALS OR SCHOOL OR SCHOOLS OR STAFF() CANTEN?
S14	3864	(FOOD OR FOODS OR MEAL OR MEALS) (2N) (SERVICE? OR MANAG?)
S15	8	S10(S) (S13 OR S14)
S16	17506	S2(20N) (S4 OR S5)
S17	386	S16(S) (S13 OR S14)
S18	51	S17 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR - G06Q-0050/00 OR G06F-017? OR G06F-0017?)
S19	741	S16(S) (S7 OR S8)
S20	32	S19(S)S13

S21 180 S19(S) (PROCESSOR? OR COMPUTER OR COMPUTERS)
 S22 190 S20 OR S21
 S23 47 S22 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR -
 G06Q-0050/00 OR G06F-017? OR G06F-0017?)
 S24 49 S12 OR S15
 S25 20 S24 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR -
 G06Q-0050/00 OR G06F-017? OR G06F-0017?)
 S26 64 S23 OR S25
 S27 26 S26 NOT AY=2001:2010/PR
 S28 26 S26 NOT AD=20010315:20100827/PR
 S29 26 S27 OR S28

29/3,K/15 (Item 15 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00603612 **Image available**

METHOD AND SYSTEM FOR IMPROVING ADHERENCE WITH A DIET PROGRAM OR OTHER
 MEDICAL REGIMEN

PROCEDE ET SYSTEME POUR AMELIORER L'OBSERVANCE D'UN PROGRAMME DIETETIQUE OU
 DE TOUT AUTRE REGIME MEDICAL

Patent Applicant/Assignee:

HEALTH HERO NETWORK INC, Suite 111, 2570 West El Camino Real, Mountain
 View, CA 94040, US, US (Residence), -- (Nationality)

Inventor(s):

BROWN Stephen J, 3324 Woodside Road, Woodside, CA 94062, US,

Legal Representative:

BLACK Richard T (agent), Black Lowe & Graham, 816 Second Avenue, Seattle,
 WA 98104, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200137174 A1 20010525 (WO 0137174)

Application: WO 2000US31364 20001115 (PCT/WO US0031364)

Priority Application: US 99165818 19991116

Designated States:

(Protection type is "patent" unless otherwise stated - for applications
 prior to 2004)

AE AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CU CZ DE DK DZ EE ES FI GB
 GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG
 MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG UZ
 VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

Filing Language: English

Fulltext Word Count: 3937

Main International Patent Class (v7): G06F-017/60

Fulltext Availability:

Detailed Description

Claims

Detailed Description

... component and a diet suggestion component. The database is stored in
 memory 46 and includes program information. The program information
 includes food items, patient food preferences, recipes with

dietary information such as calories and fat content, model meal plans and patient profile information. The patient profile information includes weight history, weight goals, food history, food preferences, demographic information and patient shopping lists. The diet composer component selects food items based on the model meal plan, patient food preferences, patient profile information and patient information entered via the input device 35 and food cost and availability information provided by the delivery system 24. The diet suggestion component suggests new food items or substitutions in the model meal plan based on the selected food items. The components of the program application can be distributed over the system - the delivery system 24 or the user devices 20....

Claim

... nation for a user associated with the user system based upon responses to the query sent from the user system to the server system, and user profile information, and generates a food delivery request according to the determined diet program information, and wherein the food delivery system prepares a food order according to the food list, delivers the food order to the user, and sends a record of the food order to the server system....

29/3,K/21 (Item 21 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00755449 **Image available**

INTEGRATED SYSTEM FOR ORDERING, FULFILLMENT, AND DELIVERY OF CONSUMER PRODUCTS USING A DATA NETWORK

SYSTEME INTEGRE DE COMMANDE, D'EXECUTION DE COMMANDE ET DE LIVRAISON DE PRODUITS DE CONSOMMATION FAISANT APPEL A UN RESEAU DE DONNEES

Patent Applicant/Assignee:

WEBVAN GROUP INC, 310 Lakeside Drive, Foster City, CA 94404, US, US
(Residence), US (Nationality)

Inventor(s):

BORDERS Louis H, 435 Tasso Street, #300, Palo Alto, CA 94301, US,
RELAN Arvind Peter, 2472 Whitney Drive, Mountain View, CA 94043, US,
LLOYD Margaret Sue, 728 Nash Avenue, Menlo Park, CA 94025, US,
BHARGAVA Sunil, 45 Sheldon Way, Hillsborough, CA 94010, US,
WIJAYA Joyo, 125 Seminary Drive, Menlo Park, CA 94025, US,
HAM Peter, 250 Walter Hays Drive, Palo Alto, CA 94303, US,
CLOSSMAN Gray Andrew, 1944 Tasso Street, Palo Alto, CA 94301, US,
MAYYA Ajit Ramachandra, 13575 Lomond Court, Saratoga, CA 94070, US,

Legal Representative:

WOLF Dean E (agent), Beyer Weaver & Thomas, LLP, P.O. Box 130, Mountain View, CA 94042-0130, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200068859 A2-A3 20001116 (WO 0068859)

Application: WO 2000US13038 20000511 (PCT/WO US2000013038)

Priority Application: US 99133346 19990511; US 2000568603 20000510

Designated States:

(Protection type is "patent" unless otherwise stated - for applications prior to 2004)

AE AG AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE DK DM DZ EE ES

FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU
 LV MA MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT
 TZ UA UG UZ VN YU ZA ZW
 (EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE
 (OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
 (AP) GH GM KE LS MW SD SL SZ TZ UG ZW
 (EA) AM AZ BY KG KZ MD RU TJ TM
 Publication Language: English
 Filing Language: English
 Fulltext Word Count: 30001

Main International Patent Class (v7): G06F-017/60

Fulltext Availability:

Detailed Description

Detailed Description

... to OMS) is processed into staging tables within OMS, where it may then
 be processed into transaction tables supported by the OMS batch
 processes.

25

Food Production Management Subsystem (MFG)

The Food Production Management Subsystem (MFG)

manages information

and purchasing requirements relating to recipes, sub-recipes,

ingredients, menus, food safety procedures, equipment usage, etc.

According to a specific embodiment, SKU data and costs data may be

interfaced from OMS to MFG. MFG then computes the cost and

nutritional content of a "manufactured" selling SKU (e.g. a

cooked item), and transmits the information back to OMS. MFG may also use

food production plan and recipe information to

determine ingredient purchasing requirements which will then be

transmitted to OMS for procurement....

29/3,K/23 (Item 1 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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01531778

System for manufacturing and dispatching meal kits

System zur Herstellung und Auslieferung von vorbereiteten Mahlzeit-Sets

Systeme pour fabriquer et envoyer des kit repas

PATENT ASSIGNEE:

UNILEVER PLC, (200923), Unilever House, Blackfriars, London EC4P 4BQ,

(GB), (Applicant designated States: all)

INVENTOR:

Goddard, Mervyn Roy, Unilever Bestfoods UK, Manor Royal, Crawley, West

Sussex RH10 2RQ, (GB)

Hislop, Alexander, Unilever Bestfoods UK, Crompton Way, Manor Royal,,

Crawley, West Sussex RH10 2RQ, (GB)

LEGAL REPRESENTATIVE:

Wurfbaun, Gilles L. et al (86351), Unilever N.V., Patent Division, P.O.

Box 137, 3130 AC Vlaardingen, (NL)

PATENT (CC, No, Kind, Date): EP 1278141 A1 030122 (Basic)

APPLICATION (CC, No, Date): EP 2001306286 010720;

DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;

LU; MC; NL; PT; SE; TR

EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

ABSTRACT WORD COUNT: 17

NOTE: Figure number on first page: 1

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS A	(English)	200304	559
SPEC A	(English)	200304	2562
Total word count - document A			3121
Total word count - document B			0
Total word count - documents A + B			3121

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

...SPECIFICATION proportion of waste material, due to decay.

In business, producers do not wish to disappoint customers with empty shelves due to an unexpected increase in demand, as this will mean that most likely the potential customer is lost for future business. As a result of this and of fluctuating demands, inflexible production, inflexible distribution and marketing systems, usually a certain surplus of such food products is prepared and put in the shelves (e.g. fridge cabinets). However, as such foods have limited best-by dates, the amount of material that...

...end is considerable. The system according to the present invention can help reducing the amount of waste material by better matching manufacturing and distribution with demand. Although systems have been invented in the past for this, it is submitted that the lay-out as disclosed herein enables improvement in which selling...

...an electronic storage means for storing data on products ("first electronic storage means") on which information can be stored about e.g. the products sold, nutritional values of the individual ingredients and/or whole meal kit, suppliers, purchase-, storage- and handling requirements of raw materials/ingredients, legal requirements, quantities, packaging and artwork specifications (pictures, leaflets, recipes etcetera), quality assurance etcetera. The above advantage is in particular achieved when selling chilled-stable food products....

29/3,K/24 (Item 2 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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01313900

Portable electronic terminal and data processing system

Tragbares elektronisches Terminal und Datenverarbeitungssystem

Terminal électronique et portable et système de traitement de données

PATENT ASSIGNEE:

SYMBOL TECHNOLOGIES, INC., (417665), One Symbol Plaza, Holtsville, New York 11742-1300, (US), (Applicant designated States: all)

INVENTOR:

Nambudri, Narayan, 37 Indian Trace, Kings Park, NY 11754, (US)

Roslak, Thomas K., 34 Andy's Lane, Eastport, NY 11941, (US)

Swartz, Jerome, 199 Old Field Road, Old Field, NY 11733, (US)

LEGAL REPRESENTATIVE:

Wagner, Karl H., Dipl.-Ing. (12561), WAGNER & GEYER Patentanwälte
 Gewürzmühlstrasse 5, 80538 München, (DE)
 PATENT (CC, No, Kind, Date): EP 1124193 A1 010816 (Basic)
 APPLICATION (CC, No, Date): EP 2000102874 000211;
 DESIGNATED STATES: DE; FR; GB; IT; SE
 EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI
 INTERNATIONAL PATENT CLASS (V7): G06F-017/60
 ABSTRACT WORD COUNT: 239
 NOTE: Figure number on first page: 1
 LANGUAGE (Publication,Procedural,Application): English; English; English
 FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS A	(English)	200133	4899
SPEC A	(English)	200133	18678
Total word count - document A			23577
Total word count - document B			0
Total word count - documents A + B			23577

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

...SPECIFICATION desired items. Price and other information associated with the frequent items can be updated, for example, whenever portable terminal 40 is in communication with host computer 16. Different lists can be maintained for each of a variety of shopping establishments. Further, customer preference files can be uploaded to host 16 at...

...40 and host 16 communicate (downloads, to update price (for example) could also be performed at this time). Many of a wide variety of customer preferences could be stored (e.g., vegetarian, health food). Additional details on database management are provided in the aforementioned U.S. Patent Application Serial No. 08/866,690 the disclosure of which has been previously incorporated herein by reference...

29/3,K/25 (Item 3 from file: 348)
 DIALOG(R)File 348:EUROPEAN PATENTS
 (c) 2010 European Patent Office. All rts. reserv.
 01310337
 Personal shopping system
 Persönliches Einkaufssystem
 Systeme d'achat personnalisée
 PATENT ASSIGNEE:
 SYMBOL TECHNOLOGIES, INC., (417665), One Symbol Plaza, Holtsville, New York 11742-1300, (US), (Applicant designated States: all)
 INVENTOR:
 Roslak, Thomas K., 34 Andy's Lane, Eastport, New York 11941, (US)
 Petrovich, Adam, 415 Kittanning Pike, Pittsburgh, Pennsylvania 15215, (US)
 Schwartz, Jerome, 199 Old Field Road, Old Field, New York 11733, (US)
 Jenkins, Ian, 14 Blinker Light Road, Stony Brook, New York 11790, (US)
 Pellaumail, John, Wellers Cottage Crazies Hill, Wargrave RG10 8LY, (GB)
 LEGAL REPRESENTATIVE:
 Wagner, Karl H., Dipl.-Ing. et al (12567), Wagner & Geyer, Patentanwälte, Gewürzmühlstrasse 5, 80538 München, (DE)
 PATENT (CC, No, Kind, Date): EP 1120727 A2 010801 (Basic)
 EP 1120727 A3 010808
 APPLICATION (CC, No, Date): EP 2001101197 010124;

PRIORITY (CC, No, Date): US 490529 000125
 DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;
 LU; MC; NL; PT; SE; TR
 EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI
 INTERNATIONAL PATENT CLASS (V7): G06F-017/60
 ABSTRACT WORD COUNT: 116
 NOTE: Figure number on first page: 1
 LANGUAGE (Publication,Procedural,Application): English; English; English
 FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS A	(English)	200131	2210
SPEC A	(English)	200131	26944
Total word count - document A			29154
Total word count - document B			0
Total word count - documents A + B			29154

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

...SPECIFICATION desired items. Price and other information associated with the frequent items can be updated, for example, whenever portable terminal 40 is in communication with host computer 16. Different lists can be maintained for each of a variety of shopping establishments. Further, customer preference files can be uploaded to host 16 at...

...40 and host 16 communicate (downloads, to update price (for example) could also be performed at this time). Many of a wide variety of customer preferences could be stored (e.g., vegetarian, health food). Additional details on database management are provided in the aforementioned U.S. Patent Application Serial No. 08/866,690 the disclosure of

IV. Text Search Results from Dialog

A. NPL Files, Abstract

File 141:Readers Guide 1983-2010/Jun
(c) 2010 The HW Wilson Co

File 155:MEDLINE(R) 1950-2010/Aug 25
(c) format only 2010 Dialog

File 35:Dissertation Abs Online 1861-2010/Jul
(c) 2010 ProQuest Info&Learning

File 474:New York Times Abs 1969-2010/Aug 27
(c) 2010 The New York Times

File 475:Wall Street Journal Abs 1973-2010/Aug 27
(c) 2010 The New York Times

File 583:Gale Group Globalbase(TM) 1986-2002/Dec 13
(c) 2002 Gale/Cengage

File 65:Inside Conferences 1993-2010/Aug 26
(c) 2010 BLDSC all rts. reserv.

File 99:Wilson Appl. Sci & Tech Abs 1983-2010/Jun
(c) 2010 The HW Wilson Co.

File 256:TecTrends 1982-2010/Aug W4
(c) 2010 Info.Sources Inc. All rights res.

File 2:INSPEC 1898-2010/Aug W4
(c) 2010 The IET

File 50:CAB Abstracts 1972-2010/Aug W5
(c) 2010 CAB International

File 51:Food Sci.&Tech.Abs 1969-2010/Aug W4
(c) 2010 FSTA IFIS Publishing

File 53:FOODLINE(R): Science 1972-2010/Aug 27
(c) 2010 LFRA

File 79:Foods Adlibra(TM) 1974-2002/Apr
(c) 2002 General Mills

File 203:AGRIIS 1974-2010/Jun
Dist by NAL, Intl Copr. All rights reserved

File 10:AGRICOLA 70-2010/Aug
(c) format only 2010 Dialog

File 5:Biosis Previews(R) 1926-2010/Aug W4
(c) 2010 The Thomson Corporation

File 164:Allied & Complementary Medicine 1984-2010/Aug
(c) 2010 BLHCIS

File 162:Global Health 1983-2010/Aug W5
(c) 2010 CAB International

File 73:EMBASE 1974-2010/Aug 27
(c) 2010 Elsevier B.V.

File 34:SciSearch(R) Cited Ref Sci 1990-2010/Aug W4
(c) 2010 The Thomson Corp

File 434:SciSearch(R) Cited Ref Sci 1974-1989/Dec
(c) 2006 The Thomson Corp

Set	Items	Description
S1	89837	RECIPE OR RECIPES
S2	1378515	(CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR - DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C-

USTOMIS? OR PRODUC?)(8N)(MENU OR MENUS OR MEAL OR MEALS OR DI-
 SH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOODS)
 S3 19648324 NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE-
 ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR
 S4 1243363 S3(3N)(VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR
 PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C-
 TENTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A-
 TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
 S5 5962374 PREFERENCE? OR (REGION? OR GEOGRAPHIC?)(5N)DIFFERENCE? OR -
 TASTE OR TASTES OR DIET(2N)(TYPES OR TYPES) OR BELIEF OR BELI-
 EFS OR RELIGION? OR ALLERG? OR EXCHANGE() (RATE OR RATES) OR N-
 EED OR NEEDS OR RESTRICTION?
 S6 1185651 (FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA OR COO-
 KING)(2N)(PROFESSIONAL?? OR PREPARER? OR PLANNER? OR SPECIALI-
 ST? OR MANAGER? OR WORKER?) OR DIETI?IAN? OR NUTRITIONIST? OR
 USER? OR COOK OR COOKS
 S7 95427 S6(8N)(LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR -
 SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
 S8 180290 (TRACK? OR MONITOR? OR MANAG?)(8N)(INVENTORY OR INVENTORIES
 OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
 S9 15 AU=(NACEY G? OR NACEY, G? OR NACEY(2N)(G OR GENE))
 S10 1 S9 AND (S1 OR S2 OR S4)
 S11 1937 S1 AND S2 AND S4
 S12 519 S11 AND (S5 OR S7 OR S8)
 S13 4191094 (HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICAL OR
 REHABILITATION OR NURSING)(3N)(FACILITY OR FACILITIES OR CENT-
 ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES) OR HOSPI-
 TAL OR HOSPITALS OR SCHOOL OR SCHOOLS OR STAFF()CANTEN?
 S14 78724 (FOOD OR FOODS OR MEAL OR MEALS)(2N)(SERVICE? OR MANAG?)
 S15 158 S12 AND (S13 OR S14)
 S16 1225 S1(S)S2(S)S4
 S17 155 S16(S)S13
 S18 101 S17 AND (S5 OR S7 OR S8 OR S14)
 S19 74 S18 NOT S18/2001:2010
 S20 49 RD (unique items)
 S21 69382 S2(15N)(S4 OR S5)
 S22 1164 S21(S)S1
 S23 202 S22(S)(S13 OR S14)
 S24 36 S23(S)(S7 OR S8)
 S25 127 S23 AND(COMPUTER OR COMPUTERS OR PROCESSOR? OR SYSTEM OR S-
 YSTEMS OR SOFTWARE OR APPLICATION OR APPLICATIONS OR APP OR A-
 PPS OR PROGRAM OR PROGRAMS OR PROGRAMME OR PROGRAMMES OR DATA-
 BASE? OR STORAGE()DEVICE?)
 S26 134 S24 OR S25
 S27 94 S26 NOT S26/2001:2010
 S28 71 RD (unique items)
 S29 101 S20 OR S28

29/5/3 (Item 1 from file: 155)
 DIALOG(R)File 155:MEDLINE(R)
 (c) format only 2010 Dialog. All rts. reserv.
 12061233 PMID: 8818065

Improving school breakfasts: effects of the CATCH Eat Smart Program
 on the nutrient content of school breakfasts.

Dwyer J T; Hewes L V; Mitchell P D; Nicklas T A; Montgomery D H; Lytle L A; Snyder M P; Zive M M; Bachman K J; Rice R; Parcel G S
 Frances Stern Nutrition Center, New England Medical Center Hospital, Boston, Massachusetts, 02111, USA.
 Preventive medicine (UNITED STATES) Jul-Aug 1996, 25 (4) p413-22, ISSN 0091-7435--Print 0091-7435--Linking Journal Code: 0322116
 Contract/Grant Number: U01-HL-39852; HL; NHLBI NIH HHS United States; U01-HL-39880; HL; NHLBI NIH HHS United States; U01-HL-39906; HL; NHLBI NIH HHS United States; +
 Publishing Model Print
 Document type: Clinical Trial; Journal Article; Multicenter Study; Randomized Controlled Trial; Research Support, U.S. Gov't, P.H.S.
 Languages: ENGLISH
 Main Citation Owner: NLM
 Record type: MEDLINE; Completed
 Subfile: INDEX MEDICUS
 BACKGROUND: This paper describes the impact of the Eat Smart School Nutrition Program, the food service component of the Child and Adolescent Trial for Cardiovascular Health (CATCH), on the percentage of calories from total fat and saturated fat and the sodium content of school breakfasts. METHODS: Fifty-nine of the 96 CATCH schools offered breakfast. We collected 5 consecutive days of school breakfast menu, recipe, and vendor product information at three periods to assess the nutrient content of the school menus as offered. RESULTS: At baseline (Fall 1991), intervention school breakfasts provided 28% of calories from total fat and control schools 30%. Decreases occurred over time in both groups, but no significant differences were attributable to the intervention (adjusted mean difference = -0.4; P = 0.77). Saturated fat exceeded the Eat Smart goal at baseline in all schools and by follow-up (Spring 1994), the reduction in mean percentage of calories from saturated fat was greater in intervention than in control schools (adjusted mean difference = -1.6%; P = 0.052). Sodium goals were not achieved. Mean calorie levels were maintained at or above Eat Smart goals throughout the study in both groups. Differences over time in other dietary variables (percentage of calories from protein and carbohydrate and mean levels of protein, carbohydrate, calcium, iron, vitamin A value, vitamin C, total sugars, and dietary fiber) were not statistically significant between groups. No significant reductions in student participation in the School Breakfast Program (SBP) occurred. CONCLUSIONS: The Eat Smart food service intervention improved school breakfast composition, but not significantly more so than in control schools. Fat and saturated fat in school breakfasts were lowered while maintaining calories, other essential nutrient levels, and student participation in the SBP. Secular trends and also the possibility that control schools were affected by the Eat Smart intervention may account for these findings.
 Tags: Female; Male
 Descriptors: *Cardiovascular Diseases--prevention and control--PC; *Food Services--standards--ST; *Health Promotion--organization and administration--OG; *School Health Services--organization and administration--OG; Adolescent; Child; Dietary Fats; Energy Intake; Humans; Intervention Studies; Program Development; Program Evaluation; Sodium, Dietary; United States
 CAS Registry Number: 0 (Dietary Fats); 0 (Sodium, Dietary)
 Record Date Created: 19961105
 Record Date Completed: 19961105

29/5/4 (Item 2 from file: 155)
DIALOG(R)File 155:MEDLINE(R)
(c) format only 2010 Dialog. All rts. reserv.
12061232 PMID: 8818064

Changes in the nutrient content of school lunches: results from the CATCH Eat Smart Food service Intervention.

Osganian S K; Ebzery M K; Montgomery D H; Nicklas T A; Evans M A; Mitchell P D; Lytle L A; Snyder M P; Stone E J; Zive M M; Bachman K J; Rice R; Parcel G S

New England Research Institutes, Inc., Watertown, Massachusetts, 02172, USA.

Preventive medicine (UNITED STATES) Jul-Aug 1996, 25 (4) p400-12, ISSN 0091-7435--Print 0091-7435--Linking Journal Code: 0322116

Contract/Grant Number: U01-HL-39852; HL; NHLBI NIH HHS United States; U01-HL-39880; HL; NHLBI NIH HHS United States; U01-HL-39906; HL; NHLBI NIH HHS United States; +

Publishing Model Print

Document type: Clinical Trial; Journal Article; Multicenter Study; Randomized Controlled Trial; Research Support, U.S. Gov't, P.H.S.

Languages: ENGLISH

Main Citation Owner: NLM

Record type: MEDLINE; Completed

Subfile: INDEX MEDICUS

BACKGROUND: The Child and Adolescent Trial for Cardiovascular Health (CATCH) tested the effectiveness of a multilevel intervention aimed at promoting a healthful school environment and positive eating and physical activity behaviors in children. The CATCH Eat Smart Program targeted the school food service staff and aimed to lower the total fat, saturated fat, and sodium content of school meals. METHODS: The Eat Smart intervention was conducted in 56 intervention schools over a 2(1/2)-year period. Five consecutive days of school menu, recipe, and vendor product information were collected from intervention and control schools at three intervals, Fall 1991, Spring 1993, and Spring 1994, to assess the nutrient content of school menus as offered. RESULTS:

There was a significantly greater mean reduction in the percentage of calories from total fat (adjusted mean difference -4.1%; $P < 0.0001$) and saturated fat (adjusted mean difference -1.3%; $P = 0.003$) in intervention compared with control schools from baseline to follow-up. Although the sodium content of school lunches increased in both conditions, the mean increase was significantly lower in intervention schools (adjusted mean difference -89 mg; $P = 0.034$). There were no statistically significant differences for total amounts of cholesterol, carbohydrate, protein, dietary fiber, total sugars, calcium, iron, vitamin A value, and vitamin C. Average total calories decreased significantly; however, the mean total calories (683 kcal) for intervention schools remained above one-third of the Recommended Dietary Allowances for this age group. CONCLUSIONS: The CATCH Eat Smart intervention successfully lowered the total fat and saturated fat content of school lunches as offered, while maintaining recommended amounts of calories and essential nutrients.

Tags: Female; Male

Descriptors: *Cardiovascular Diseases--prevention and control--PC; *Food Services--standards--ST; *Health Promotion--organization and administration--OG; *School Health Services--organization and administration--OG; Adolescent; Child; Dietary Fats; Energy Intake; Humans;

Intervention Studies; Nutritional Requirements; Program Evaluation; Sodium, Dietary; United States

CAS Registry Number: 0 (Dietary Fats); 0 (Sodium, Dietary)

Record Date Created: 19961105

Record Date Completed: 19961105

29/5/7 (Item 5 from file: 155)

DIALOG(R)File 155:MEDLINE(R)

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0738857 PMID: 10268684

A computerized food management system for an extended care unit.

Galloway M E; Kraus G

Journal of the Canadian Dietetic Association (CANADA) Oct 1983, 44

(4) p347-57, ISSN 0008-3399--Print 0008-3399--Linking Journal Code: 0415554

Publishing Model Print

Document type: Journal Article

Languages: ENGLISH

Main Citation Owner: NLM

Record type: MEDLINE; Completed

Subfile: Health Administration

Burnaby Hospital recently implemented a computerized Food Management System. The system is fully operational in the Extended Care Unit (ECU) and now is being introduced in the Acute Care Unit (ACU). The main goals for the new program were: cost savings, more effective use of foodservice employee time and skills, and better patient care. To date, the total time saved by use of the computerized system has been equivalent to one full time employee. The ECU dietitian's and the dietary technician's duties have been upgraded. The technician has been relieved of clerical tasks and has taken over some responsibilities formerly performed by the dietitian; the dietitian is able to perform more administrative and planning tasks; and the former ECU coordinator is manager of patient services and responsible for coordinating changes in the computer system. Research indicates that this system, designed and developed for Burnaby Hospital by Rick Hepting & Associates and running on an MAI Basic Four min computer, model 210, is unique among North American hospitals. Current applications include manipulation of patient diet information for automatic menu processing, food tallying, and production of nourishment labels. Future enhancements will take care of production reporting, standard recipe printouts, food cost analysis, and nutrient analysis. The system has valuable potential for use in other hospitals.

Descriptors: *Computers; *Food Service, Hospital
--organization and administration--OG; British Columbia; Hospital Bed Capacity, 300 to 499; Menu Planning

Record Date Created: 19841219

Record Date Completed: 19841219

29/5/10 (Item 1 from file: 35)

DIALOG(R)File 35:Dissertation Abs Online

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01558596 ORDER NO: AAD13-82869

NUTRIENT ANALYSIS OF MENUS IN PRIVATE PAY AND MEDICARE/MEDICAID FUNDED LONG

TERM CARE FACILITIES: A COMPARISON

Author: SCOTT, MELISSA MAUREEN

Degree: M.SC.

Year: 1996

Corporate Source/Institution: TEXAS WOMAN'S UNIVERSITY (0925)

Source: VOLUME 35/03 of MASTERS ABSTRACTS.

PAGE 800. 48 PAGES

Descriptors: HEALTH SCIENCES, NUTRITION ; HEALTH SCIENCES, HEALTH CARE
MANAGEMENT

Descriptor Codes: 0570; 0769

The purpose of this study was to evaluate the nutritional adequacy of menus in five private pay and five Medicare/Medicaid funded long term care facilities. Standardized recipes and one weeks menus from each facility were entered into Minnesota NDS 2.8 for nutrient analysis. Values for nine nutrients were compared against the RDAs for males 51 years of age and older. Menu quality was analyzed using the Food Guide Pyramid and the Food Guidance System. Statistical analysis of nutrient values of the facilities with recommended levels showed levels of zinc and vitamin B6 provided by the Medicare/Medicaid facilities to be significantly lower ($p < .025$) than the RDA levels. Inadequate servings of legumes and dark green vegetables compared to Food Guidance System recommended levels is one reason for the lower nutrient values for the Medicare/Medicaid facilities. There were no significant differences between nutrient values calculated for Medicare/Medicaid facilities and private pay facilities.

29/5/12 (Item 1 from file: 99)

DIALOG(R)File 99:Wilson Appl. Sci & Tech Abs

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2974513 H.W. WILSON RECORD NUMBER: BAST00014495

HACCP Master 2000

Journal of Environmental Health v. 62 no7 (March 2000) p. 26 ISSN:

0022-0892 LANGUAGE: English RECORD STATUS: Corrected or revised record

ABSTRACT: The HACCP Master 2000 Food Safety Planner CD-ROM is a perfect management tool for food service companies.

Retailing at \$295 for National Environmental Health Association (NEHA) members and \$344 for nonmembers, the CD-ROM is especially useful for food service companies that regularly prepare and change many food products to suit clientele needs. It is user-friendly, and, because it automatically assesses recipes and food processes according to HACCP principles, it can be used by food managers to rapidly and cost-effectively draw up a HACCP food safety plan. The CD-ROM can be purchased through the NEHA.

DESCRIPTORS: Food technology software; Hazard analysis and critical control point standards;

29/5/13 (Item 1 from file: 2)

DIALOG(R)File 2:INSPEC

(c) 2010 The IET. All rts. reserv.

02644401

Title: An on-line nutrition information system for the clinical dietician

Author(s): Petot, G.J. 1; Houser, H.B. 1; Uhrich, R.V. 1

Affiliation(s):

1. Dept. of Nutrition & Biometry, Case Western Reserve University, Cleveland, OH, USA

Book Title: Proceedings of the Fourth Annual Symposium on Computer Applications in Medical Care

Inclusive Page Numbers: 429-38

Publisher: IEEE, New York, NY

Country of Publication: USA

Publication Date: 1980

Conference Title: Fourth Annual Symposium on Computer Applications in Medical Care

Conference Date: 2-5 Nov. 1980

Conference Location: Washington, DC, USA

Conference Sponsor: IEEE

Editor(s): O'Neill, J.T.

Part: 1

Number of Pages: xxiv+694

Language: English

Document Type: Conference Paper (PA)

Treatment: Application (A)

Abstract: A university based computerized nutrient data base has been integrated into an on-line nutrition information system in a large acute care hospital. Key elements described in the design and installation of the system are the addition of hospital menu items to the existing nutrient data base, the creation of a unique recipe file in the computer, production of a customized menu/nutrient handbook, preparation of forms and establishment of output formats. Standardization of nutrient calculations in the clinical and food production areas, variety and purposes of various format options, the advantages of time-sharing and plans for expansion of the system are discussed. (7 refs.)

Subfile(s): C (Computing & Control Engineering)

Descriptors: management information systems; medical administrative data processing; medical computing

Identifiers: on-line nutrition information system; clinical dietician; nutrient data base; acute care hospital; hospital menu; recipe file; nutrient calculations

Classification Codes: C7140 (Medical administration); C7330 (Biology and medical computing)

International Patent Classification:

G06F-0019/00 (Digital computing or data processing equipment or methods, specially adapted for specific applications)

G06Q-0050/00 (Systems or methods specially adapted for a specific business sector, e.g. health care, utilities, tourism or legal services)

INSPEC Update Issue: 1981-003

Copyright: 1981, IEE

29/5/14 (Item 2 from file: 2)

DIALOG(R)File 2:INSPEC

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01835124

Title: Utilizing computers for large scale food service operations

Author(s): Ratner, H. 1

Affiliation(s):

1. Dept. of Mental Hygiene, State of New York, Albany, NY, USA

Journal: Bulletin of the Operations Research Society of America, pp.B340

Country of Publication: USA

Publication Date: Fall 1975

Conference Title: ORSA/TIMS National Meeting. (Abstracts only)

Conference Date: 17-19 Nov. 1975

Conference Location: Las Vegas, NV, USA

Conference Sponsor: Operations Res. Soc. America Inst. Management Sci

ISSN: 0030-3666

ISSN Type: print

CODEN: ORSBAS

Language: English

Document Type: Conference Paper in Journal (PA)

Abstract: Three New York State Departments use a Computerized Food

Management System involving purchasing, warehousing, requisitioning, billing, delivery, production, long and short range budgeting (including per capita costs by diet), nutritional, recipe, menu analysis and yearly food projections. A Food Plan provides for 13 nutritional diet modifications and textures for therapeutic needs. Two warehouses and processing plants for baked products, dry mixes, and processed vegetables use the computerized system to manage deliveries of contract purchased and manufactured products to 63 institutions. Locally purchased foods, not centrally warehoused, are also monitored. The plan is flexible and adapts to changing needs.

Subfile(s): C (Computing & Control Engineering)

Descriptors: administrative data processing

Identifiers: large scale food service operations; purchasing; warehousing; requisitioning; billing; delivery; production; budgeting; menu analysis; nutritional diet modifications; computerised food management system

Classification Codes: C7190 (Other fields of business and administrative computing)

INSPEC Update Issue: 1975-010

Copyright: 1975, IEE

29/5/15 (Item 1 from file: 50)

DIALOG(R)File 50:CAB Abstracts

(c) 2010 CAB International. All rts. reserv.

0007644352 CAB Accession Number: 19981417776

Nutrition for food service managers: concepts, applications, and management.

Khan, M. A.

Department of Hospitality & Tourism Management, Virginia Polytechnic Institute & State University, Virginia, USA.

xvi + 393 pp.

Publication Year: 1998

Publisher: John Wiley and Sons New York, USA

ISBN: 0-471-12951-8

Language: English

Record Type: Abstract

Document Type: Book

This book covers: Nutrition and food service management ; Proteins; Carbohydrates; Lipids-fats and oils;

Fat-soluble vitamins; Water-soluble vitamins; Minerals; Water and electrolytes; Nutritional ~~recipe~~ development; Nutritional menu planning; Food and nutrition labelling; Food purchasing and storage-the nutritional point of view; Food preparation and nutrient retention; Special diets and nutritional ~~needs~~; and Management and marketing from a nutritional point of view. Four appendices are ~~provided~~ on: retention of nutrients, dietary fibre content of foods, nutrient composition of foods, and nutrient composition of foods available electronically.
many ref.

DESCRIPTORS: diets; fats; food composition; food industry; foods; hospitality industry; labelling; minerals; nutrition; proteins; storage ; vitamins
IDENTIFIERS: labeling; labels
ORGANISM DESCRIPTORS: man
BROADER TERMS: Homo; Hominidae; Primates; mammals; vertebrates; Chordata; animals; eukaryotes
CABICODES: Human Nutrition (General) (VV100)

29/5/16 (Item 2 from file: 50)
DIALOG(R)File 50:CAB Abstracts
(c) 2010 CAB International. All rts. reserv.
0006140828 CAB Accession Number: 19891415385
Nutrition and dietetics. Volume 4. Practical nutrition. The most important forms of diet, standardized hospital diet, special tables.
Original Title: Ernährungslehre und Diätetik. Band IV. Praktische Ernährungslehre. Die wichtigsten Diätformen, standardisierte Krankenkost, Spezialtabellen.
372 pp.
Publication Year: 1988
Editors: Holtmeier, H. J.
Publisher: Georg Thieme Verlag Stuttgart, German Federal Republic
ISBN: 3-13-473001-4
Language: German
Record Type: Abstract
Document Type: Book

This fourth volume of a comprehensive series is concerned with the nutritional care of the sick. Standardized balanced diets, well tried and tested, are ~~presented~~ in the form of complete quantified ~~menus~~ , with the requisite ~~recipes~~, covering all meals and snacks for each of 28 days. Nutrient values and ratios are shown, as well as absolute amounts of 27 or more nutrients supplied daily by the individual menus with each diet. The menu on any particular day is kept as uniform as possible, apart from necessary adjustments dictated by the ~~needs~~ or limitations of the different types of patient. The categories considered are light hospital diets for persons confined to bed; complete or special diets for diabetics; a reducing ~~programme~~ (4200 kJ); a general diet for gastric conditions; a general and a strict diet for liver and gall bladder patients; a low-sodium diet (51 mgEq). Part II is devoted to ovo-lacto-vegetarian and strictly vegetarian diets for use in different disorders, also, with fewer menus, low-purine diets designed for patients with gout and hyperuricaemia. The book, intended mainly for doctors and dietitians, consists almost entirely of tabular or similarly systematized material, clearly presented and indexed. There is nothing bland or dreary

about this invalid fare. The healthy, and hopefully health-conscious, reader may well be tempted to try out some of these dishes too.

136 ref.

DESCRIPTORS: Dietetics

ORGANISM DESCRIPTORS: Man

BROADER TERMS: Homo; Hominidae; Primates; mammals; vertebrates; Chordata; animals; eukaryotes

CABICODES: Nutrition related Disorders and Therapeutic Nutrition (VV130)

29/5/17 (Item 1 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

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0001467574 FSTA ACCESSION NO.: 1996-01-G-0003

PUBLICATION TITLE: Nutrition guidelines for hospital catering.

United Kingdom, Department of Health

1995 , 80pp.

PUBLISHER: PO Box 410, Wetherby LS23 7LN, UK; Department of Health.

REFERENCES: 23 ref.

DOCUMENT TYPE: Report RECORD TYPE: Abstract

LANGUAGE: English

This report is intended to provide a framework in which hospital catering services can continue to develop and meet nutrition requirements for patients. The document is of interest to hospital catering services and those concerned with hospital nutritional provision. Nutritional guidelines are provided on general standards and standards for specific patient groups; certain catering processes are discussed to highlight their role in the maintenance of nutritional content during the delivery of food to the patient. The document is divided into 17 sections, as follows: Introduction (pp. 3-6); Nutrient guidelines (pp. 7-35); Menu planning (pp. 36-40); Standard recipes (pp. 41-42); Commodity specifications (p. 43); Kitchen delivery and storage (pp. 44-45); Production methods (p. 46); Food distribution to wards (p. 47); Service of food at the ward/dining area (pp. 48-49); Presentation of food (p. 50); Good communications (p. 51); Patient assessment (pp. 52-53); Implementation (pp. 54-56); Monitoring (pp. 56-57); Glossary of terms (p. 58); References (pp. 59-60, 23 ref.); and Appendices (pp. 61-80; COMA dietary reference values; Systems of food service to patients; Examples of protein content of foods; Ethnic, cultural and religious diets; and Examples of nutrient sources).

DESCRIPTORS: MEALS; NUTRITION; PROCESSED FOODS; REPORT

SECTION HEADINGS: Catering, speciality & multi-component foods

SECTION CODES: G (Catering, speciality & multi-component foods)

RECORD HISTORY: Created: Jan 01, 1996 (19960101)

DIALOG UPDATE DATE: 20091003; 22:26:02 EST

29/5/18 (Item 2 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

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0001448094 FSTA ACCESSION NO.: 1994-12-A-0087

A software program for calculation of food composition and diets: nutrition.

Martin-Pena, G.; Wert-Ortega, R.; Vigil-Medina, L.; Perianes-Matesanz, J.

; Ruiz-Galiana, J.

Unidad de Nutr. y Dietetica, Hospital de Mostoles, Calle Rio Jucar s/n, Mostoles, 28935 Madrid, Spain

Alimentaria 1993 , (No. 242) 19-23

REFERENCES: 43 ref.

DOCUMENT TYPE: Journal Article RECORD TYPE: Abstract ISSN: 0300-5755

LANGUAGE: Spanish SUMMARY LANGUAGE: English

A Spanish nutritional database containing data on composition of 575 foods, with information on 67 food constituents, is described. The database is run on specially created software provided by Mostoles Hospital, Spain, and contains data obtained from a number of acknowledged sources worldwide including the Spanish Ministry of Agriculture, Fisheries and Food. The version 1.0 software, which is easy to use, enables the user to create recipes, menus and diets of known nutritional composition and value. Examples are given of a typical database entry (composition of hake) and of the contents of various database fields (macronutrients, minerals, trace elements, vitamins, other components, e.g. cholesterol and fatty acids).

DESCRIPTORS: DATABASES; FOODS; INFORMATION TECHNOLOGY; NUTRIENTS

SECTION HEADINGS: Food sciences

SECTION CODES: A (Food sciences)

RECORD HISTORY: Created: Dec 01, 1994 (19941201)

DIALOG UPDATE DATE: 20091003; 22:26:02 EST

29/5/21 (Item 2 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Science

(c) 2010 LFRA. All rts. reserv.

00357374 FOODLINE ACCESSION NUMBER: 384528

Nutrition guidelines for hospital catering.

Department of Health; Nutrition Task Force

80pp.

PUBLISHER: Department of Health, Wetherby

1995

CLASSIFICATION: 613.2:64.026

LANGUAGE: English

DOCUMENT TYPE: Book

FOODLINE UPDATE CODE: 19951004

ABSTRACT: Hospital caterers need to promote healthy eating habits and provide for the needs of specific groups within the hospital population. The information in this document aims at ensuring that each patient's nutritional needs are met. Nutritional guidelines are based on the COMA report on Dietary Reference Values (DRVs). Minimum dietary levels are given for protein, energy, fat, sugar, salt, vitamin C, iron and folic acid, fluids and dietary fibre. Practical observations are made on the dietary requirements of children, patients requiring food with a modified consistency, elderly patients, long-stay patients, maternity patients, mental health patients and orthopaedic patients. Information is given on menu planning; standard recipes; commodity specifications; kitchen delivery and storage; production methods; food distribution to wards; presentation of food; patient assessment; monitoring systems; and ethnic, cultural and religious diets.

SECTION HEADING: OLD MATERIAL

DESCRIPTORS: BASIC GUIDE; D R V; DIET; DISTRIBUTING; FACTORS AFFECTING;

HOSPITAL FOOD; HOSPITAL MEALS; HOSPITALS; MEALS; MENUS;

MONITORING; NUTRIENTS; NUTRITIONAL STATUS; NUTRITIONAL VALUE;

PATIENTS; PLANNING; RECOMMENDED; REQUIREMENTS

29/5/23 (Item 1 from file: 203)

DIALOG(R)File 203:AGRIS

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02452329 AGRIS No: 2001-039813

[A computer application program for the nutritional analysis of Indonesian foods] (Perangkat lunak komputer untuk penentuan kecukupan asupan gizi makanan Indonesia)

Utomo, B.T. (PT. Mikro Komputindo, Yogyakarta (Indonesia). Alumni Fakultas Teknologi Pertanian); Suparmo; Murdiati, A.

Journal: AGRITECH, 1998, v. 18(1) p. 11-17

Notes: 12 ill.; 3 tables; 44 reference ISSN: 0216-0455 Notes:

Received 1999; available in microfiche format 266/mf/1999

Language: English Summary Language: English

Place of Publication: Indonesia

Document Type: Journal Article, Summary

Journal Announcement: 2709 Record input by Indonesia

A computer application program has been developed specifically for the nutritional analysis of Indonesian (traditional) foods. The program is also aimed to analyse the nutritional content of the food as percentage of nutritional dietary allowance of any person at any age, weight and activity. Three data base sources are essential for the algorithm of the calculation, which are food composition table, recommended dietary allowance and over 350 recipes of Indonesian traditional foods. The required input are respondent's data such as sex, age, activity, and state of growth and the kind and amount foods to be eat. The output obtained is table of food nutritional composition, e.g. calorie, carbohydrate, protein, lipid, cholesterol, vitamins, and minerals and percentage of the daily intake. The program run under Window 95 is very friendly to apply, and written in Indonesian language. This program would be very useful to nutrition counselor, and nutritionists in food industry, catering, hotel, restaurant, fitness center and may be hospitals in providing nutritional information's to their customers.

Descriptors in English: *COMPUTER SOFTWARE; *FOODS; *NUTRIENTS; *NUTRITIONAL STATUS; *INDONESIA; ASIA; COMPUTERS; EQUIPMENT; SOUTH EAST ASIA;

Section Headings: U10 (AUXILIARY DISCIPLINES -- Mathematics and statistics) ; S01 (HUMAN NUTRITION -- General aspects)

29/5/26 (Item 3 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

5447547 10570669 Holding Library: BRB; m/c; AGL

Simplified quantity recipes nursing/convalescent homes and hospitals / Mabel Cavaiani [and] Muriel Urbashich

Cavaiani, Mabel. Urbashich, Muriel, 1927-
[2nd. ed.]

Washington, D.C. : National Restaurant Association, 1986.

316 p. : ill. ; 22 x 27 cm.

ISBN: 091452805X

DNAL CALL NO: RA975.5.D5C3 1986

Language: English

Includes index.

Place of Publication: District of Columbia

Document Type: Monograph

Abstract: Simplified, economical standardized recipes for hospitals and nursing homes are introduced in this manual from the National Restaurant Association. Background information is provided on recipe factoring, volume and weight equivalent measures, common purchasing units, edible portion per pound of purchased foods, and capacity of commonly used dippers and ladles. Dietary information includes 1) descriptions of common therapeutic diets (sodium-controlled, bland, lowfat, low-cholesterol, lactose-restricted, soft, diabetic) and 2) the American Diabetic Association "Exchange Lists for Meal Planning." Recipes use basic, simple food preparation equipment and provide fewer calories, less sugar and saturated fat and more fiber than other standardized recipes. Recipe categories include soups, meats, poultry, fish, cheese and eggs, potatoes, salads, vegetables, cakes and cookies, puddings, sauces, and breads. A detailed subject index is included.

DESCRIPTORS: Nursing homes; Hospitals; Quantity cooking; quantity food preparation; Dietary Guidelines;

Identifiers: popular works.; standardized recipes.; institutional food service.

Section Headings: T120 FOOD SERVICE

29/5/27 (Item 4 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

5446831 86864055 Holding Library: MUU; AGL

Preparing food for preschoolers a guide for food service personnel. --

Nutrition Education and Training Program

Lundin, Janet.; O'Malley, Edward T.
California. State Dept. of Education.

Sacramento : California State Dept. of Education, 1983.

v, 38 p. : ill. ; 22 cm.

DNAL CALL NO: TX820.P74

Language: English

"Edited by Janet Lundin and Edward T. O'Malley."; "Nutrition Education and Training Program."

Place of Publication: California

Document Type: Monograph; Bibliographies

Abstract: Helping children to develop positive attitudes toward nutritious foods and to maintain good eating habits throughout their lives is the major objective of this guide developed for food service

personnel by the Nutrition Education and Training Program of the U.S. Department of Agriculture. Appearance, texture, and taste are important factors making food appealing to children. Food preparation practices that encourage good eating habits in children include 1) seasoning foods mildly, 2) making finger foods, 3) introducing new foods, 4) applying attractive garnishes to foods, and 5) preparing foods simply. Specific guidelines are given for preparing meat, fish, vegetables, and fruits. Successful menu planning for children considers the texture, color, shape, temperature, flavor combinations, and the familiarity of foods. Descriptions are provided for family style, buffet style, cafeteria style and picnic style meal service. Suggestions for bag lunches and picnics give procedures for the preparation of sandwiches, vegetables, fruits, and beverages and for the protection of foods. Other topics include eating utensils, nutritional concerns, cultural foods and menus, and food allergies. A table presents meal

patterns for children one to three, three to six, and six to twelve years of age, showing foods and the number of servings of each required in meals and snacks. Appendices include a food substitution guide for common allergies and snack and cultural recipes. (aj)

DESCRIPTORS: Quantity cooking; Education, Preschool; food service; preschool children; menu planning; food choices; flavorings; taste; food preparation; food service training;

Identifiers: reference works.; meal patterns.; food habits.

Section Headings: T120 FOOD SERVICE

29/5/31 (Item 8 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

4850653 10565427 Holding Library: AGB; AGL

Finger lickin' good M. Olsen. --

Olsen, M.; Reid, R.; Mayo, C.

Blacksburg : Virginia Polytechnic Institute and State U., 1980.

Language: English

Place of Publication: Virginia

Intellectual Level: Specialized (For Special Audiences)

Document Type: Principal AV Media; Monograph; Videorecording

Abstract: The need for food of high nutritional quality in food service operations is recognized by food service managers and menu planners in the school systems. Principles and objectives are discussed for menus, food production techniques and sanitation practices. Type A pattern menus meeting nutritional requirements for pre-school, elementary and secondary school planners are presented. High quality ingredients inspected and properly stored in the production facility, should be used. To insure flavor quality and nutrient value, food service producers must plan inventory and quality control of food and food serving equipment. Controlled portion size, standardized recipes and proper handling of leftover food products maintain original quality. Food service personnel can identify conditions of proper sanitation in serving and storage areas in order to avoid biological and chemical hazards such as bacterial growth, pesticides and cleaning agents.

Identifiers: Food service industry.; School food service.; Food service management.; Nutritional adequacy.; Food sanitation.; Food quality.; Nutrient values.; Menu planning.; Type A school lunch.; Food storage.; Quality control.; Standardized recipes.; Portion control.; Instructional media.

29/5/36 (Item 13 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

4119577 85823266 Holding Library: DLC; AGB

Sunny-side up diet cooking the hospital way / edited by Alan McLaren and Jane L. Haldeman. --

McLaren, Alan.; Haldeman, Jane L.

Community Hospital of Indianapolis.

1st ed. --

Port Washington, N.Y. : Ashley Books, c1977.

239 p. ; 24 cm.

LCCN: 76011308 //r84

ISBN: 0879490624

DNAL CALL NO: FNC CALL NO: RC662.S85 1977 F&N B-4228

Language: English

Prepared by staff members of Community Hospital of Indianapolis.

Place of Publication: New York

Document Type: Monograph

Abstract: Appealing recipes for sodium-restricted, diabetic, hypoglycemic, cholesterol-restricted, and weight control diets are presented in a cookbook developed by the staff of the Community Hospital of Indianapolis. Each recipe includes information on calories per portion, portion size, yield, diabetic exchanges per portion, and suitable modified diets. Recipe categories include entrees, soups, potatoes, and substitutes, vegetables, salads, breads, fruits, desserts, and beverages. A chart showing seasoning substitutes for salt and sodium, a weight and measurement table for common household foods, and a glossary of cooking terms are also included. The recipes are designed to meet the restrictions of certain medical diets while providing tasty dishes that can fit into many phases of family living, including entertaining. They can be adapted for all family members. Instructions are given to help adjust their own favorite recipes to meet special dietary needs. (aj)

Identifiers: therapeutic diets.; diabetes treatment.; hypoglycemia.; cholesterol.; sodium.; weight reduction.; seasonings.; cookbooks.; recipes.; popular works.; portion size.; exchange lists.

Section Headings: T300 DIET AND DISEASE

29/5/38 (Item 15 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

3809967 22023251 Holding Library: AGL

Model menus at a child development center: a registered dietitian successfully incorporates a variety of whole foods into meals and snacks

Hurd-Crixell, S. Friedman, B.J.; Gautier, S.

Southwest Texas State University, San Marcos.

Alexandria, VA : American School Food Service Association, c1998-

The journal of child nutrition & management. 1999. v. 23 (2) p. 80-85.

DNAL CALL NO: TX945.S344

Language: English

Includes references

Place of Publication: Virginia

Subfile: IND; OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);

Document Type: Article

Preschool children are spending significant time in child care outside the home. While quality child care settings meet many of the primary needs of children, the meals provided often do not meet their nutritional needs when measured against national health recommendations. The Child Development Center (CDC) at Southwest Texas State University has a Registered Dietitian (RD) on staff who plans and supervises preparation of all meals. These meals are based on the use of whole foods, including whole grains and fresh fruits and vegetables. The researchers conducted an evaluation of the CDC menus to determine if foods served met nutritional standards for child care

programs as recommended by the American Dietetic Association (ADA). They also measured compliance with the Dietary Guidelines for Americans and other recommendations for health, including those of the American Heart, the American Cancer Society, and the American Institute for Cancer Research. Twenty days of daily menus, which included breakfast/snack, lunch, and afternoon snack, were analyzed for total energy, protein, carbohydrate, fat, saturated fat, cholesterol, vitamin A, vitamin C, sodium and iron using Food Processor II. Descriptive statistics were determined using Statview. Frequency analysis was conducted to determine the variety of foods served. Recipes were examined for use of ingredients such as sweeteners and whole grains. Nutrient content was compared to either one-third or one-half the Recommended Dietary Allowances (RDAs) as per ADA recommendations, and kcalories from fat and saturated fat cholesterol and sodium content, and frequency data were compared to national health recommendations. The CDC menus met standards of the ADA, except for energy and iron, which is common for menus used in child care settings. The menus met all national health care recommendations. The RD reported that children like the CDC food and frequently ask for seconds. Menus provided less than 30% of kcalories from fat and 10% from saturated fat by including 1% and skim milk, lowfat cheese, extra-lean beef, skinless chicken, and corn and canola oils in recipes. The variety of foods served was exceptional and included numerous types of whole grain breads, cereals, and grain products, fresh fruits and vegetables, and innovative snack foods like homemade whole wheat tortilla chips, peanut butter bars, and raisin rice bread. All sweetened recipes used either honey or fruit juice instead of granulated sugar. This study demonstrates that a child care facility can serve foods that meet national health guidelines and provide for most nutrient needs when menus are planned and food is prepared by knowledgeable foodservice personnel. A child care setting can be a place where children learn healthy eating habits that will help prevent disease and support a lifetime of good health.

DESCRIPTORS: child day care; menu planning; dietitians; meals; snacks; menus; evaluation; preschool children; fruit; vegetables; energy content; dietary protein; dietary carbohydrate; dietary fat; cholesterol; retinol; ascorbic acid; sodium; iron; recipes; ingredients; nutritional adequacy;

Section Headings: T000 HUMAN NUTRITION; T120 FOOD SERVICE

29/5/44 (Item 21 from file: 10)
 DIALOG(R)File 10:AGRICOLA
 (c) format only 2010 Dialog. All rts. reserv.
 3399915 10670693 Holding Library: AGL

Meeting their needs training manual for child nutrition program
 personnel serving children with special needs / developed by the U.S.
 Department of Agriculture, Food & Nutrition Service, Southeast Regional
 Office, Atlanta, Georgia and the University of Alabama at Birmingham,
 Department of Nutrition Sciences and Sparks Clinics, Birmingham, Alabama
 United States. Food and Nutrition Service. Southeast Region. University
 of Alabama at Birmingham. Dept. of Nutrition Sciences. Sparks Clinics.

Birmingham, Ala. : University of Alabama at Birmingham, Dept. of
 Nutrition Sciences and Sparks Clinics, [1993]

69, [20] p. : ill. ; 28 cm.
 DNAL CALL NO: TX361.C5M44 1993
 Language: English
 Cover title.; "September 1993."

Includes bibliographical references (p. [62]).
Place of Publication: Alabama
Government Source: State/Provincial
Subfile: OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);
Document Type: Monograph; Bibliographies

Intended as a guide for Child Nutrition Program personnel to meet the nutritional requirements of students with special health care needs, which will include students with developmental disabilities, handicapping conditions and special medical or dietary needs. Provides information on the types of disabilities students may have and the nutrition problems and nutrient needs associated with those problems; provides information on food service concerns in meeting student needs with regard to menu modification, sanitation, recipe adjustment for texture, calorie control, nutrients, time management, dining room set-up, etc.; and provides information on available resources for educating staff and meeting the needs of the child with special health care needs.

DESCRIPTORS: School children; Handicapped children; School lunchrooms, cafeterias, etc;

Section Headings: T120 FOOD SERVICE

29/5/52 (Item 29 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
2916999 89917663 Holding Library: GMI; AGL

Gaining new perspectives proceedings of eighth National Nutrient Data Bank Conference, July 25-27, 1983, Minneapolis, Minnesota / [Rose Tobelmann, editor]

Proceedings of eighth National Nutrient Data Bank Conference
Tobelmann, Rose.

National Nutrient Data Bank Conference (8th : 1983 : Minneapolis, Minn.) [1983]

viii, 185 p. : ill.
DNAL CALL NO: TX345.N32 1983
Language: English
Cover title.; "PB84-159151."
Includes bibliographies.

Place of Publication: Virginia
Subfile: FNC (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);

Document Type: Monograph; Bibliographies

Abstract: A technical report for clinical nutritionists, food scientists, nutrition researchers, biostatisticians, and dietitians presents 19 papers on the characteristics, status, and applications of nutrient data bases given at a 1983 national conference. The papers provide information on: some key characteristics of nutrient data banks (availability, options, reliability, computerization, coding and indexing, problems encountered in dietary evaluation and recipe analysis); applications (dietary evaluation in hospitals; food product labeling; large-scale dietary analysis); US federal government activities (USDA nutrient data; development and use of nutrient data bases for health and nutrition surveys; sources of variation in nutrient composition data); data base development (interactive computer methods; potentials and limitations; computer program development in

college curricula); the future potential of computers; and the development of conventions and standards. Brief reports of 5 conference workshops (computer systems, data base development, education, industrial applications, patient diet evaluations) also are included.

DESCRIPTORS: Food; Composition; Information storage and retrieval systems; Congresses; Nutrition; Congresses; Nutrition; Databases; Congresses; reference works; databases; food composition; computer techniques; computer software; conferences;

Section Headings: T000 HUMAN NUTRITION

29/5/68 (Item 45 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

2012904 82000841 Holding Library: AGB

School foodservice in Finland; research on the nutritional goals of school meals

Tuomi-Nurmi, Sirpa. Immonen, Helena.

Westport, Conn., , Food and Nutrition Press.

Journal of food service systems. v. 1 (4) , Winter 1981. p. 275-284. ill., chart.

ISSN: 0196-4283

Local Call No: TX901.J54

Language: English

Literature review.

11 reference

Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)

Subfile: FNC (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);

Document Type: REVIEW; ARTICLE

Abstract: The nutritional goals set for school meals in Finland were analyzed to evaluate the effect of a school snack on the school meal's nutritional value and costs. Standardized recipes developed for school foodservice use comprised the basic file for a computer-assisted menu planning system. Menus were designed to fulfill established nutritional goals. However, when fat content of meals was limited, the energy value fell below recommendations. The recommended energy value was met only when fats were allowed to provide over 39% of the total energy (compared to the recommended maximum of 30%). When a daily snack was included in the menu, the food costs increased by 44%; however, apart from the energy value, a snack was not necessary to achieve the nutritional goals set for a school meal. Further, lack of energy is not a problem in the diet of Finnish children. It is recommended that nutritionists evaluate the importance of the energy value relative to the well-being of children. Further study is needed to improve school meal satiety without increasing meal fat content. (wz)

DESCRIPTORS: School food service; School lunch; Snacks; Nutrient quality; Nutrient values; Energy requirements; Nutritional surveillance; ;

Geographic Location: Finland

Section Headings: T120 FOOD SERVICE; T300 DIET AND DISEASE

29/5/70 (Item 47 from file: 10)
 DIALOG(R)File 10:AGRICOLA
 (c) format only 2010 Dialog. All rts. reserv.
 1947289 82000143 Holding Library: AGB
 Success in a hospital setting
 Urich, Roberta V.
 National Nutrient Data Bank Conference 1979 Case Western Reserve
 University)
 Ann Arbor, Mich. : , Nutrition Planning Information Service, , 1980.
 Proceedings Fourth National Nutrient Data Bank Conference, April 23-24,
 1979, Case Western Reserve University, Cleveland, Ohio / Grace Petot,
 Harold B. Houser, editors. p. 30-55. ill., charts, form.
 Local Call No: TX345.N32 1979 F&N E-3640
 Language: English
 Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)
 Subfile: FNC (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA;
 SINCE 12/76);
 Document Type: ARTICLE
 Abstract: A computerized management system for analyzing
 recipes , menus, and daily nutrient intakes of patients has been
 implemented at the University Hospitals of Cleveland, where more than
 8000 meals a day are served. The system utilizes a nutrient
 data base, a 21-day cycle menu file, and a file of 200 standardized
 recipes to process patients' diet records. The nutrient analysis
 printout lists the quantity and description of intake, a summary of up to
 71 nutrient values , comparison with RDAs and percentage of
 calorie distribution. A nutrient ratio comparison (useful for patients with
 metabolic disorders), and printouts listing nutrient values of
 favorite foods also are available. The system's short processing time
 accommodates the rigid schedule of hospital meals . A
 dietitians' reference provides manual provides nutrient
 information on each meal of the menu cycle. Preprinted
 breakfast, lunch, and dinner summary forms are used to record food intake
 data for subsequent nutrient analysis; preprinted quantities
 are corrected to reflect the actual amount of food consumed. The
 system has been so successful, that interest in a city-wide, shared
 nutrient analysis program has been expressed. (nm)
 DESCRIPTORS: Management systems; Nutrition information
 systems; Nutrient data bank (NDB); Computer applications;
 Hospitals; Dietary services; Nutrient values; Meal composite analysis;
 Section Headings: Q500 FOOD COMPOSITION; X200 DOCUMENTATION

29/5/71 (Item 48 from file: 10)
 DIALOG(R)File 10:AGRICOLA
 (c) format only 2010 Dialog. All rts. reserv.
 1947250 82000104 Holding Library: AGB
 The utilization of computers in menu planning
 Balintfy, J.L.
 New York : , Academic Press, , 1979.
 Food service systems : analysis, design, and implementation / edited by
 G.E. Livingston (and) Charlotte M. Chang. p. 155-175. ill., charts.
 Local Call No: TX911.F63 F&N B-2910
 Language: English
 8 reference
 Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)
 Subfile: FNC (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA;

SINCE 12/76);

Document Type: ARTICLE

Abstract: Computer methods for planning selective and non-selective menus and food management data processing systems are investigated to maximize use of customer preferred food items while adhering to budgetary restrictions and nutritive guidelines. Preference-frequency functions form the basis for menu planning. A computerized model of these functions has shown that schools could realize a 10% saving in food cost in their lunch programs. Data derived from another computer model, built to advise patients on low-calorie items, demonstrated the conflict between preference and nutritive value of food items. Creation of a recipe file including subfiles for food item, nutrient, and menu item is one computer application; development of related food management information systems is another. The potential for utilizing computers in planning menus and controlling food production has scarcely been tapped. (c)

DESCRIPTORS: Food service management; Menu planning; Computer applications; Computer Assisted Menu Planning (CAMP); Food preferences;

Section Headings: T120 FOOD SERVICE; X200 DOCUMENTATION

29/5/78 (Item 55 from file: 10)

DIALOG(R)File 10:AGRICOLA

(c) format only 2010 Dialog. All rts. reserv.

1754026 80001871 Holding Library: AGB

CANS: A cost effective alternative to type A

Gilroy, Susan K.

Denver, , American School Food Service Association

School foodservice journal v. 33 (10) , Nov/Dec 1979. p. 42-45, 47. ill.

ISSN: 0036-6641

Local Call No: 389.8 SCH6

Language: ENGLISH

Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)

Subfile: OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76); FNC (FOOD AND NUTRITION);

Document Type: ARTICLE

Abstract: To institute better cost control, the San Diego Unified School District has established the Computer Assisted Nutrient Standards (CANS) program in its elementary schools. Implementation of this program has necessitated time consuming creation of data files on food supply and food preparation. The CANS system can be used to develop menus which minimize cost and which maximize the elementary school child's enjoyment while satisfying one-third of his Recommended Dietary Allowances. This system also makes it possible to accurately adjust quantities of ingredients according to number of people served. The cost of ingredients, moreover can be readily and precisely determined allowing managers to plan for future needs. Tests have shown that CANS school lunch programs are nutritionally better, more cost-effective, and more popular with students than those of type A schools. The CANS program provides more exact information on nutrient intake, recipes and cost.

DESCRIPTORS: Cost control; Computer Assisted Nutrient Standard (CANS); Type A lunch; Nutrient intake; Nutrient requirements; Nutrition planning;

Child nutrition programs; Nutritional adequacy; Food preferences;
Section Headings: E310 U.S. FOOD AND NUTRITION PROGRAMS; X700 ECONOMICS
AND ADMINISTRATION

29/5/90 (Item 67 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
839375 769428862 Holding Library: FNC
Cycle menus for fall and winter; Rice Council menus, recipes, and cooking
information
Rice Council of America
Houston, Tex. [n.d.]
1 portfolio
LC: RM219.R5 F&N
Language: English
Document Type: MONOGRAPH
Abstract: The Rice Council of America presents three-week cycle
menus designed for nursing homes and hospital
foodservice. Each individual recipe has information on
calories protein, fat and carbohydrates. Each daily menu has modified
menus for the soft-bland diet, the 1500 calorie diabetic diet, and the
restricted sodium diet. This service is offered as an aid to meeting
patient nutritional needs while staying within the food budget.
Rice -Cycle Menu -Caloric Values -Proteins -Carbohydrates -Fat Levels -
Calorie-restricted Diets -Sodium-restricted Diets
Section Headings: 1540 Menu Planning (1972-79)

29/5/91 (Item 68 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
804680 769431543 Holding Library: FNC
Computers: 1975 & beyond
Levy, Sheldon L
Food Management Jan 1975 10 (1): 25-26
LC: TX341.F69
Language: English
Document Type: ARTICLE
Abstract: The benefits of converting to computerization for processing
data within institutional foodservice are described for
management. Recipe files, food preference data, and
production control as a few areas where the computer can be
applied in institutional foodservice are highlighted. Stress is also given
to the idea that computer assistance from software and
consulting firms as well as contract management firms is available.
Computers -Computer Applications -Food Service
Section Headings: 1530 Management and Administration (1972-79)

29/5/92 (Item 69 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
584747 749820607 Holding Library: FNC
Computers 1984
Balintfy, Joseph L

Food Management Jan 1974 9 (1): 50-53, 73
LC: TX341.F69
Language: English
Document Type: ARTICLE

Abstract: By 1984 there will be more computers of more kinds available, plus more foods and food products for more customers. To predict the future of computers in food management, we must predict the evolution of food management ideas and their computerization. There will be 3 evolutionary stages: (1) simple electronic data processing; (2) development of computerized management information systems with large data banks and instant access to information and programs to crossreference and interrelate facts and figures; and (3) use of computer systems for both data processing and decision making. Along the way, recipes will be standardized and coded to make menu planning almost instantaneous. Cost and food preference data will combine with menu data to generate purchase orders, inventory transactions, food issues, and so on necessary to administer and control meal delivery.

Computers -Computer Applications -Menu Planning -
Standardized Recipes -Institutional Feeding -Food Service Management -Data
Processing -Decision Making -Prediction
Section Headings: 1540 Menu Planning (1972-79)

B. NPL Files, Full-text

File 610:Business Wire 1999-2010/Aug 27
(c) 2010 Business Wire.
File 613:PR Newswire 1999-2010/Aug 27
(c) 2010 PR Newswire Association Inc
File 634:San Jose Mercury Jun 1985-2010/Aug 25
(c) 2010 San Jose Mercury News
File 810:Business Wire 1986-1999/Feb 28
(c) 1999 Business Wire
File 813:PR Newswire 1987-1999/Apr 30
(c) 1999 PR Newswire Association Inc
File 20:Dialog Global Reporter 1997-2010/Aug 27
(c) 2010 Dialog
File 15:ABI/Inform(R) 1971-2010/Aug 26
(c) 2010 ProQuest Info&Learning
File 624:McGraw-Hill Publications 1985-2010/Aug 25
(c) 2010 McGraw-Hill Co. Inc
File 9:Business & Industry(R) Jul/1994-2010/Aug 26
(c) 2010 Gale/Cengage
File 16:Gale Group PROMT(R) 1990-2010/Aug 26
(c) 2010 Gale/Cengage
File 148:Gale Group Trade & Industry DB 1976-2010/Aug 25
(c) 2010 Gale/Cengage
File 160:Gale Group PROMT(R) 1972-1989
(c) 1999 The Gale Group
File 275:Gale Group Computer DB(TM) 1983-2010/Jul 16
(c) 2010 Gale/Cengage
File 621:Gale Group New Prod.Annou.(R) 1985-2010/Jul 07
(c) 2010 Gale/Cengage
File 636:Gale Group Newsletter DB(TM) 1987-2010/Aug 26

(c) 2010 Gale/Cengage
 File 444:New England Journal of Med. 1985-2010/Aug W4
 (c) 2010 Mass. Med. Soc.
 File 149:TGG Health&Wellness DB(SM) 1976-2010/Aug W4
 (c) 2010 Gale/Cengage
 File 457:The Lancet 1992-2010/Aug W4
 (c) 2010 Elsevier Limited.All rights res
 File 369:NEW SCIENTIST 1994-2010/JAN W5
 (c) 2010 REED BUSINESS INFORMATION LTD.
 File 484:Periodical Abs Plustext 1986-2010/Aug 26
 (c) 2010 ProQuest
 File 47:Gale Group Magazine DB(TM) 1959-2010/Aug 03
 (c) 2010 Gale/Cengage

Set	Items	Description
S1	651651	RECIPE OR RECIPES
S2	3395774	(CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR - DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C- USTOMIS? OR PRODUC? OR BUILD?) (8N) (MENU OR MENUS OR MEAL OR M- EALS OR DISH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOOD- S)
S3	20128732	NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE- ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR CALORIC OR VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4	1938137	S3(3N) (VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C- ONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A- TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5	31124330	PREFERENCE? OR (REGION? OR GEOGRAPHIC?) (5N) DIFFERENCE? OR - TASTE OR TASTES OR DIET(2N) (TYPES OR TYPES) OR BELIEF OR BELI- EFS OR RELIGION? OR ALLERG? OR EXCHANGE() (RATE OR RATES) OR N- EED OR NEEDS OR RESTRICTION?
S6	11902722	(FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA OR COO- KING OR MENU) (2N) (PROFESSIONAL?? OR PREPARER? OR PLANNER? OR - SPECIALIST? OR MANAGER? OR WORKER? OR CATERER?) OR DIETI?IAN? OR NUTRITIONIST? OR USER? OR COOK OR COOKS
S7	1709305	S6(8N) (LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR - SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8	1840129	(TRACK? OR MONITOR? OR MANAG?) (8N) (INVENTORY OR INVENTORIES OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9	5	AU=(NACEY G? OR NACEY, G? OR NACEY(2N) (G OR GENE))
S10	2915	S1(S)S2(S)S4
S11	728	S10(S)S5
S12	59	S11(S) (S7 OR S8)
S13	16615438	(HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICA? OR REHABILITATION OR NURSING) (3N) (FACILITY OR FACILITIES OR CENT- ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES OR UNIT OR UNITS) OR HOSPITAL OR HOSPITALS OR SCHOOL OR SCHOOLS OR STAF- F() CANTEEN?
S14	1166089	(FOOD OR FOODS OR MEAL OR MEALS) (2N) (SERVICE? OR MANAG? OR CATERING)
S15	25725166	CRITERION OR CRITERIA OR STANDARD OR STANDARDS OR MEASURE - OR MEASURES OR SPECIFICATION? OR REQUIREMENT? OR GUIDELINE?
S16	933	S10(S) (S5 OR S15)
S17	171	S16(S) (S13 OR S14)
S18	38	S17(S) (S7 OR S8)
S19	69	S12 OR S18

S20 13 S19 NOT S19/2001:2010
 S21 7 RD (unique items)
 S22 1821 S1(S)S2(15N)S4
 S23 527 S22(S)(S6 OR S13 OR S14)
 S24 179 S23(S)(S5 OR S15)
 S25 287 S17 OR S24
 S26 81 S25 NOT S25/2001:2010
 S27 59 RD (unique items)
 S28 59 S21 OR S27

28/3,K/1 (Item 1 from file: 613)
 DIALOG(R)File 613:PR Newswire
 (c) 2010 PR Newswire Association Inc. All rts. reserv.
 00404655 20000830DCWFNS1 (USE FORMAT 7 FOR FULLTEXT)
 How to Feed An Army - 1,300 Army Recipes on CD-Rom Popular Recipes from The
 U.S. Army Make Cooking for Large Groups Easy
 PR Newswire
 Wednesday, August 30, 2000 05:20 EDT
 JOURNAL CODE: PR LANGUAGE: ENGLISH RECORD TYPE: FULLTEXT
 DOCUMENT TYPE: NEWSWIRE
 WORD COUNT: 383

TEXT:

...ROM takes the guesswork out of planning and
 executing menus with time-tested recipes used by the U.S. Army. New on
 CD-ROM, this product now has more recipes, up-to-date nutritional
 food values and a bigger selection of vegetarian dishes.

Each terrific, sure-fire recipe provides culinary
 inspiration along with instructions for cooking to make portions for 100 people or
 more. Whether your job is to feed small or large groups, or you just need a new idea,
 the Armed Forces Recipe Service and Index of Recipes can easily be
 decreased or increased to suit your serving needs. These recipes are ideal
 for scouting organizations, prisons, schools, non-profit organizations, churches,
 or any other organization that cooks for large groups. The CD-ROM contains
 more than 1,300 recipes from appetizers to desserts, and all recipes
 include guidelines for cooking and the nutritional value of food.

28/3,K/2 (Item 1 from file: 810)
 DIALOG(R)File 810:Business Wire
 (c) 1999 Business Wire . All rts. reserv.
 0958746 BW1052

EDIETS.COM: ediets.com Announces Re-Launch of dietcity.com and Addition of
 Numerous New Services
 January 06, 1999
 Byline: Feature and Lifestyle Editors/Health & Medical Writers

...on the internet. Subscribers create individual
 weight-loss profiles by filling out questionnaires located at
<http://www.practicalprogram.com> which detail weight-loss goals,
 personal preferences, health restrictions and dietary requirements.
 This personal profile along with a weekly "virtual" consultation with
 an online dietitian results in a customized plan that consists

of a progress report, meal-by-meal menu plan, healthy recipes, exercise routines and a personalized shopping list to take to the local supermarket....

28/3,K/3 (Item 1 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
1441942 NYM071
Spectrum Siti-Sites.com Announces Development Agreement with
Minutemeals.com

DATE: March 22, 1999 10:48 EST WORD COUNT: 837

...can never taste like a freshly cooked meal. Minutemeals.com is trying to solve the problem of 'menu fatigue.'

Minutemeals.com will provide complete menus, recipes and shopping lists from expert recipe creators and cooks. Every recipe will be tested to meet minutemeals.com's rigorous time and taste standards. The web site, engineered by Moore, will include weekly menus with audio, photos (and later video), step by step instructions, shopping lists, equipment lists and nutritional data. "Visitors will soon be able to select a week of menus, create a consolidated shopping list and ultimately, through a series of marketing alliances, have the ingredients waiting for them or delivered to their home," said Moore...

28/3,K/4 (Item 2 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
1321616 SFF002
First DataBank Releases Nutritionist Five(TM)

DATE: August 7, 1998 08:00 EDT WORD COUNT: 609

... Food Guide Pyramid servings. The Food Wizard and Food Editor functions offer guided step-by-step processes for editing and adding an unlimited amount of foods. Search customization include designing searches based on manufacturer, information source, nutrient level, or food category.

"Nutritionist Five is the next generation of nutrition analysis software," commented Joseph L. Hirschmann, president of First DataBank. "This intuitive and flexible software application will meet the needs of any nutrition professional. The numerous reporting options, detailed client tracking, and knowledge base customization options make it the key dietetics tool for a wide range of healthcare and food service environments," he added.

The Client Tracking section stores client data for an unlimited number of clients, including demographic information, nutrient goal selection and customization, weight progress tracking and fitness plan development...

28/3,K/5 (Item 3 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
0070231 NYAT6
ONLINE SEARCH ANNOUNCES RELEASE OF CHEF'S ACCOUNTANT

DATE: May 2, 1988 11:59 E.T. WORD COUNT: 403

, May 2 /PRNewswire/ -- Online Search announced the release of Chef's Accountant, a full featured relational database program for home food management.

Chef's Accountant is a complete home food manager, offering the power of a relational database together with ease of use not found in many less powerful applications. Chef's Accountant combines complete food inventory management with recipe control, to provide the home manager with the tools to effectively perform daily food preparation tasks and at the same time monitor costs, avoid forgotten items at the market, and offer variety and convenience in recipe planning. Extensive filtering abilities are provided, giving the user complete control in locating specific recipes by filtering out the entries which do not meet specific criteria. Select recipes by name, category, main ingredient, cuisine, as well as by nutritional guidelines such as calories, sodium content, carbohydrates, cholesterol and fats. f...

28/3,K/8 (Item 3 from file: 20)
DIALOG(R)File 20:Dialog Global Reporter
(c) 2010 Dialog. All rts. reserv.
10160923
All you need to know about nutrients
ABIX - AUSTRALASIAN BUSINESS INTELLIGENCE (HOSPITALITY) , p8
March 01, 2000
JOURNAL CODE: WHOS LANGUAGE: English RECORD TYPE: ABSTRACT
WORD COUNT: 84

... the database is available on CD-ROM for \$A395, while a sample can be viewed on the Internet at www.anzfa.gov.au. AUSNUT offers information on 28 nutrients and the kilojoule content of more than 4500 foods and 1300 recipes. It provides 28,000 food measures and brand names for processed foods, under which users can search for information. Meanwhile, Nutrition Australia has a web site now, at www.NutritionAustralia.org.

28/3,K/9 (Item 4 from file: 20)
DIALOG(R)File 20:Dialog Global Reporter
(c) 2010 Dialog. All rts. reserv.
03928752 (USE FORMAT 7 OR 9 FOR FULLTEXT)
FEATURE/edicts.com Announces Re-Launch of dietcity.com and Addition of Numerous New Services
BUSINESS WIRE
January 06, 1999
JOURNAL CODE: WBWE LANGUAGE: English RECORD TYPE: FULLTEXT
WORD COUNT: 386

...on the internet. Subscribers create individual weight-loss profiles by filling out questionnaires located at <http://www.practicalprogram.com> which detail weight-loss goals, personal preferences, health restrictions and dietary requirements. This personal profile along with a weekly "virtual" consultation with an online dietitian results in a customized plan that consists of a progress report, meal-by-meal menu plan, healthy recipes, exercise routines and a personalized shopping list to take to the local supermarket.

28/3,K/14 (Item 3 from file: 15)
DIALOG(R)File 15:ABI/Inform(R)
(c) 2010 ProQuest Info&Learning. All rts. reserv.
00334698 86-35112
Computerizing the Dietary Department
Derschowitz, Linda
Computers in Healthcare v7n9 PP: 38-39 Sep 1986
ISSN: 0274-631X JRNL CODE: CIH

ABSTRACT: Computerization, which reduces the time spent on paperwork, frees the dietician for more direct work with patients, says Alex Stern, food service director of the Hillside Manor Care Center (Queens, New York). The dietary department of any residential health care facility is a good candidate for computerization, which can greatly reduce the cost of providing dietary services and improve the quality of patient care. Computers also provide needed assistance in complying with state requirements. Hillside Manor selected the Nutri-Tech system when it decided to computerize its dietary department. The diet categories provided include: 1. low sodium, 2. diabetic/reducing, and 3. low fat. Nutri-Tech produces individual menu cards, which include a listing of specific food preferences for that patient. Another beneficial aspect of the program is the detailed nutritional analysis of each recipe and menu, providing data on 16 different nutritional variables. Illustrations.

28/3,K/16 (Item 2 from file: 9)
DIALOG(R)File 9:Business & Industry(R)
(c) 2010 Gale/Cengage. All rts. reserv.
00541093 Supplier Number: 23068066
N.P.A. outlines ambitious pasta promotion effort
(National Pasta Assn to launch comprehensive promotional campaign to encourage consumers to eat more pasta)
Milling & Baking News, v 73, n 35, p 20
October 25, 1994
DOCUMENT TYPE: Journal ISSN: 0091-4843 (United States)
LANGUAGE: English RECORD TYPE: Abstract

ABSTRACT:
...promotional campaign designed to raise consumer consciousness regarding the positive attributes of including more pasta in their diets. Goals of the program are to spotlight nutritional benefits, and provide recipe and serving suggestions via a network of media outlets, food service professionals, schools

and dietitians. The campaign will take advantage of existing consumer interest in pasta by bringing together popular chefs and authors at various events that will emphasize pasta as convenient, quick and easy to prepare, versatile and nutritious. Information will be dispersed via print and electronic media, including women's magazines, nationally televised morning and home shows, and food service publications. An NPA video will be made available to educators illustrating pasta's position on the Food Pyramid Guide. The NPA will conduct consumer research to track pasta-eating trends, consumer eating habits, meal preparation, and meals outside the home. Consumer preferences will be quantified and the results of the research will be released to the media to emphasize the findings.

28/3,K/18 (Item 2 from file: 16)
DIALOG(R)File 16:Gale Group PROMT(R)
(c) 2010 Gale/Cengage. All rts. reserv.
01925869 Supplier Number: 42455655 (USE FORMAT 7 FOR FULLTEXT)
USDA HAILS SCHOOL LUNCH WEEK; CONSUMER GROUPS FAULT PROGRAM
Food Chemical News, v33, n34, pN/A
Oct 21, 1991
Language: English Record Type: Fulltext
Document Type: Newsletter; Trade
Word Count: 312

But a coalition of 17 consumer and health groups said the week highlighted the need for USDA to mandate nutrition information on all school lunch menus. The Department said that it had reduced sugar, salt, and fat in the food it provided for the program and had "provided recipes, nutrient data, and other help to encourage school food services to improve the meals they serve."

The coalition of consumer and health groups said in a letter to Agriculture Secretary Edward Madigan that it was...

28/3,K/23 (Item 4 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
05197343 SUPPLIER NUMBER: 10912183 (USE FORMAT 7 OR 9 FOR FULL TEXT)
Salad bars. (PMA Spectacular Salads 1991)
Restaurant Business, v90, n9, pS44(2)
June 10, 1991
ISSN: 0097-8043 LANGUAGE: ENGLISH RECORD TYPE: FULLTEXT
WORD COUNT: 1017 LINE COUNT: 00080

... extended further through "Salute" preparations, recipes that meet nutritionist-approved guidelines for nutrient and fat content. A greengrocer is also available to answer questions about caloric and nutritional values, and a Salute brochure provides menu suggestions. SuperBar a Hit at Wendy's

Wendy's, which enjoyed tremendous success with its salad bar over the past decade, recently expanded the concept into...

28/3,K/25 (Item 6 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
04512309 SUPPLIER NUMBER: 08529389 (USE FORMAT 7 OR 9 FOR FULL TEXT)
Food/Analyst CD-ROM. (evaluation)
Desmarais, Norman
CD-ROM Librarian, v5, n1, p33(4)
Jan, 1990
DOCUMENT TYPE: evaluation ISSN: 0893-9934 LANGUAGE: ENGLISH
RECORD TYPE: FULLTEXT
WORD COUNT: 3352 LINE COUNT: 00256

... information. Buyers will find it inexpensive and easy to use. Public libraries may consider it a necessary purchase. Homemakers may regard it as valuable as ~~nutritionists~~ in planning their menus or in analyzing the nutrients of their meals. Available magnetic disk storage presents the only limitation to the number of people, meals, or ~~recipes~~ that the system will accommodate. Food/Analyst could find profitable applications in a small home or a large kitchen preparing a variety of meals for people with individual ~~needs~~ like ~~hospitals or nursing home~~.

Product Information
Product: Food/Analyst[TM] CD-ROM (High Sierra format).
Hardware: IBM PC or compatible; 512K memory; fixed disk highly recommended; otherwise requires a...

28/3,K/29 (Item 2 from file: 160)
DIALOG(R)File 160:Gale Group PROMT(R)
(c) 1999 The Gale Group. All rts. reserv.
00833279
The US has 70 nutrition databanks, containing up to 100 components, including cholesterol, caffeine, alcohol and sodium.
Food Engineering October, 1982 p. 14-1161

Databanks consist of a food composition table and the software. The table contains ~~nutrient information~~ and the software retrieves it from the computer. A 3rd section available in some systems contains data on consumer eating patterns, which may be valuable...

... size, what food it is eaten with and when and how often it is consumed. Databanks can determine how well a product meets consumer nutritional ~~needs~~, identify opportunities for new products for marketing techniques, identify potential applications, reverse and shorten the usual product development process, compare ~~nutritional values~~ of possible ~~recipes~~ during product development, design ~~menus~~, evaluate school lunch ~~menus~~, respond to popular diets, and give direction and identify trends. E Lueros of Computritition suggests points to consider when evaluating a databank system. Article lists...

28/3,K/31 (Item 1 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)

(c) 2010 Gale/Cengage. All rts. reserv.
03941744 Supplier Number: 50235126 (USE FORMAT 7 FOR FULLTEXT)
Convenience Drives Women's Supermarket Food Choices
About Women & Marketing, v11, n7, pN/A
July 1, 1998
Language: English Record Type: Fulltext
Article Type: Article
Document Type: Newsletter; Trade
Word Count: 608

TEXT:

The gender of the principal food shopper-female-hasn't changed in recent years, but the criteria upon which she chooses foods has. Virtually all women (99%) shop for food, according to Parade Magazine's latest "What America Eats" poll, compared to...

...convenience foods are more expensive than those which take more time to prepare. Over half (53%) of women say they will pay more for a food product if it is available as a convenience food. In addition, over a third (35%) of women purchase prepared or ready-to-eat fresh meals from food stores. Slightly over a fifth of women...

...they were two years ago, while half do so at the same rate. Overall, respondents also buy foods they perceive to be better for their health. In fact, in addition to brand name foods (53%), many shoppers list products which are low in fat (59%), fat free (50%), all natural (48%) and cholesterol free (43%) as among those which they are most likely to choose. Women rank nutritional information (38%) the second most useful content in magazine and newspaper ads for food products, following cents-off coupons (59%). Females are also more likely than males to be very concerned about a food's nutritional value (49% vs. 40%) as well as its level of additives and preservatives (39% vs. 33%). Food labels are valued more by female than male grocery...

...southeastern Missouri, 73.9% female; American Journal of Preventive Medicine, New York, NY, 1997; contact: Dr. Kreuter, Health Communication Research Laboratory, Department of Community Health, School of Public Health, Saint Louis University, 321 Spring Ave., St. Louis, MO 63108, e-mail: kreutern@wpogate.slu.edu Marketing How-to: Put the fat and calorie content in food ads. Print quick-and-easy recipes (few ingredients, less than 20 minutes to make).

28/3,K/33 (Item 3 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
(c) 2010 Gale/Cengage. All rts. reserv.
03438296 Supplier Number: 47086205 (USE FORMAT 7 FOR FULLTEXT)
WEB WATCH: MY MENUS has introduced a new Internet site which it
Internet Business News, pN/A
Feb 1, 1997
Language: English Record Type: Fulltext
Document Type: Magazine/Journal; Trade
Word Count: 60

TEXT:

MY MENUUS has introduced a new Internet site which it says has been developed to provide thousands of recipe ideas and lets users custom build their own American meal plans. My Menuus says that the site includes nutritional information and ideas for people with special diet needs. The site is located at <http://www.mymenus.com/>.

28/3,K/35 (Item 5 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
(c) 2010 Gale/Cengage. All rts. reserv.
02973230 Supplier Number: 46057965 (USE FORMAT 7 FOR FULLTEXT)
3. TWX' PATHFINDER JOINS HEALTH CLUB
Interactive Daily, pN/A
Jan 11, 1996
Language: English Record Type: Fulltext
Document Type: Magazine/Journal; Trade
Word Count: 138

With content ranging from low-fat recipes and meal plans to customized stress tests, the interactive Healthy Living Channel promises a mix of "health, food, and fitness content tailored to the needs and requests of its users," according to editorial director David Markus.

HLC also offers interactive multimedia features in such areas as health news, food and nutrition, medical reference, and self...

28/3,K/36 (Item 6 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
(c) 2010 Gale/Cengage. All rts. reserv.
02173200 Supplier Number: 44087677 (USE FORMAT 7 FOR FULLTEXT)
EARLIER COMPLIANCE DEADLINE FOR RESTAURANT MENUS URGED
Food Labeling News, v1, n49, pN/A
Sept 9, 1993
Language: English Record Type: Fulltext
Document Type: Newsletter; Trade
Word Count: 1396

... content or health claims are being made, AHA said. AHA offered its services in providing guidance to government and to restaurants about scientifically valid data bases for nutrient analysis of restaurant recipes. It said it will be expanding services which "include the development of guidelines on meaningful strategies that the food service industry can use to educate patrons about low fat food choices."

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28/3,K/39 (Item 3 from file: 149)
DIALOG(R)File 149:TGG Health&Wellness DB(SM)
(c) 2010 Gale/Cengage. All rts. reserv.
01375799 SUPPLIER NUMBER: 13396496 (USE FORMAT 7 OR 9 FOR FULL TEXT)
Sante' (for Good Health): Food Analysis Program. (Evaluation)

Palaestra, v9, n1, p58(1)

Fall,

1992

DOCUMENT TYPE: Evaluation PUBLICATION FORMAT: Magazine/Journal ISSN:

8756-5811 LANGUAGE: English RECORD TYPE: Fulltext TARGET AUDIENCE:

Consumer

WORD COUNT: 247 LINE COUNT: 00025

TEXT:

...one weight control, diet planning, exercise, and recipe software package. Sante' helps an individual control weight, while getting necessary vitamins, minerals, and nutrients from any food available in grocery stores, restaurants, or gardens. Sante' monitors an individual's progress by checking each food eaten for 30 essential nutrients. Instant feedback provides total caloric intake; protein, carbohydrate, fat, and alcohol content; cholesterol, sodium, and fiber information; essential vitamins and minerals; daily caloric needs based on personal profile; calories burned in nearly 200 selected exercises; and personalized plans for changing one's weight. Colorful charts display caloric and nutrient breakdowns on specific foods, recipes, or complete meals based on latest government recommendations (including over 500 items from favorite fast food restaurants).

... up meals and recipes he/she loves to eat, and with computer-fast precision, see exactly how each fits into personal dietary needs.

Meals, days, recipes, and individual foods are analyzed and displayed relative to RDAs (Recommended Dietary Allowance), including percentages and actual values according to personalized requirements. Sante' gives instant access to nutritional information on nearly 3,000 foods, and provides food, recipe and meal costs based on prices paid; nutritional guidelines in terms of one's personal profile; common measurement conversions; general health guidelines; and a complete recipe database function. An individual does not have to be computer literate to use Sante'--it is extremely user friendly, and has received many positive endorsements from professionals in various disciplines and specializations, including medicine, nursing, health/fitness/wellness, computer, and physical sciences.

28/3,K/44 (Item 2 from file: 484)

DIALOG(R)File 484:Periodical Abs Plustext

(c) 2010 ProQuest. All rts. reserv.

04470127 SUPPLIER NUMBER: 99410186 (USE FORMAT 7 OR 9 FOR FULLTEXT)

Teaching nutrition in hospitality management and culinary programs:

Comparison of US and international schools

Emenheiser, Daniel A; Chen, Fei; Clayton, Howard R; Tas, Richard F
American Dietetic Association. Journal (GADA), v99 n9, p1103-1105, p.3

Sep 1999

ISSN: 0002-8223 JOURNAL CODE: GADA

DOCUMENT TYPE: Feature

LANGUAGE: English RECORD TYPE: Fulltext; Abstract

WORD COUNT: 1946

TEXT:

... Internet-based courses are developed and marketed.

Respondents from both subpopulations noted that quality teaching resources are needed to improve instruction for nutritional aspects of food preparation methods, recipe development and modification to improve nutritional value, nutritional aspects of meal and menu planning, nutritional aspects of food storage, and nutrition needs of special consumer segments. Strengthened discussion and improved presentation of these topics may aid students to better understand the important role nutrition plays in the diverse segments of the foodservice industry. Taste is a very important consideration to customers wanting healthful menu items (12). Registered dietitians are advised to take advantage of the opportunity to work with chefs and instructors to develop materials that present information needed to satisfy both the health and taste expectations of customers, thereby empowering chefs to accept responsibility for offering healthful menu items (13).

Hospitality management students noted that increased nutrition instruction is important in their curriculum (6). Practicing and student chefs agreed that they are responsible for the nutrition content...

28/3,K/54 (Item 12 from file: 484)
DIALOG(R)File 484:Periodical Abs Plustext
(c) 2010 ProQuest. All rts. reserv.
02441397 SUPPLIER NUMBER: 95255625 (USE FORMAT 7 OR 9 FOR FULLTEXT)
Evaluation of menus planned in Mississippi child-care centers participating
in the Child and Adult Care Food Program
Oakley, Charlotte Beckett; Bomba, Anne K; Knight, Kathy B; Byrd, Sylvia H
American Dietetic Association. Journal (GADA), v95 n7, p765-768
Jul 1995
ISSN: 0002-8223 JOURNAL CODE: GADA
DOCUMENT TYPE: Feature
LANGUAGE: English RECORD TYPE: Fulltext; Abstract
WORD COUNT: 3091 LENGTH: Long (31+ col inches)

TEXT:

... separated into two groups based on their reported participation in the USDA-sponsored Child and Adult Care Food Program.

Menu Analysis

One 5-day lunch menu was selected from each set of menus provided by the child-care centers. When multiple weeks of menus were available, the first week of lunch menus was selected for analysis. Nutritionist III nutrient analysis software (version 7.0, 1991, N-Squared Computing, San Bruno, Calif) was used for menu analysis. Before analysis for energy and nutrient content, all menu items were coded according to a set of standards established by the researchers (eg, each time cheese pizza appeared on a menu, the same food-item code was used). This standardization process was necessary because recipes and exact preparation procedures were not available from each child-care center.

Each menu was checked for compliance with the meal-pattern requirements established by the USDA (3,10), the Mississippi State Department of Health, the agency...

28/3,K/55 (Item 13 from file: 484)
DIALOG(R)File 484:Periodical Abs Plustext

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02289675 (USE FORMAT 7 OR 9 FOR FULLTEXT)

A comprehensive approach to school health program needs assessments

Grunbaum, Jo Anne; Gingiss, Phyllis; Orpinas, Pamela; Batey, Lyn Steffen;

Parcel, Guy S

Journal of School Health (IJSH), v65 n2, p54-59, p.6

Feb 1995

ISSN: 0022-4391 JOURNAL CODE: IJSH

DOCUMENT TYPE: Feature

LANGUAGE: English RECORD TYPE: Fulltext; Abstract

WORD COUNT: 4149 LENGTH: Long (31+ col inches)

TEXT:

... with the Director of Guidance and Counseling and the Director of Nursing provided information about counseling and nursing services related to health promotion for students.

School Lunch Menu Analysis. The district school lunch menu for one month -- a total of 20 hot lunch meals -- was analyzed for nutrient content by The University of Texas Houston, School of Public Health, Human Nutrition Center (HNC). Recipes, food specifications, and portion size information provided by the food service staff was used to code each food item during data entry. HNC staff used the Food Intake Analysis System (FIAS), a microcomputer analyses system for foods and recipes, to determine nutrient content of each meal. FIAS uses food and nutrient information from the USDA Survey Nutrient Data Base. This recipe analysis was based on USDA standardized portion sizes...

V. Additional Resources Searched

Ebscohost – Internet and Personal Computing Abstracts

Friday, August 27, 2010 8:17:43 AM

#	Query	Limiters/Expanders	Last Run Via	Results
S3	(creat* or suggest* or recommend* or shap* or develop* or generat* or provid* or present* or customi* or build*) and (menu* or food* or meal* or dish* or serving*) and (nutri* or health* or diet* or calor* or vitamin* or therapeutic or diabet*) and (hospital* or school* or care or healthcare or medical)	Limiters - Date Published from: 19000101-20000331 Search modes - Boolean/Phrase	Interface - EBSCOhost Search Screen - Advanced Search Database - Internet and Personal Computing Abstracts	43
S2	(recipe or recipes) and (creat* or suggest* or recommend* or shap* or develop* or generat* or provid* or present* or customi* or build*) and (menu* or food* or meal* or dish* or serving*) and (nutri* or health* or diet* or calor* or vitamin* or therapeutic or diabet*) and (hospital* or school* or care or healthcare or medical)	Limiters - Date Published from: 19000101-20000331 Search modes - Boolean/Phrase	Interface - EBSCOhost Search Screen - Advanced Search Database - Internet and Personal Computing Abstracts	3
S1	(recipe or recipes) and (creat* or suggest* or recommend* or shap* or develop* or generat* or provid* or present* or customi* or build*) and (menu* or food* or meal* or dish* or serving*) and (nutri* or health* or diet* or calor* or vitamin* or therapeutic or diabet*)	Limiters - Date Published from: 19000101-20000331 Search modes - Boolean/Phrase	Interface - EBSCOhost Search Screen - Advanced Search Database - Internet and Personal Computing Abstracts	34

The Diet Balance 1.0 Nutri-Calc Plus 1.2.

Authors:

Lewis, Rita

Source:

Macworld; December 1, 1992, Vol. 9 Issue 12, p276-276, 1p

Document Type:

Product Review

Subject Terms:

NUTRITION

HEALTH

Geographic Terms:

UNITED States

Author-Supplied Keywords:

Diet Balancer, The
Nutri-Calc Plus
Nutridata Software
Camde

Abstract:

Presents favorable reviews of The Diet Balancer v. 1.0 (\$69.95) from Nutridata Software Corp. and Nutri-Calc Plus v. 1.2 (\$225) from Camde Corp., two programs that manage nutrition information and analyze personal diets. Both consist of user-extensible databases (or food lists) with the nutritional values and standard serving sizes of a wide variety of foods. You use food lists and search tools to construct meal lists, consisting of recipes broken down to their constituent parts. Both pr display nutritional values of meals on various types of charts also display graph of an individual's dietary history based on records of the user's weight changes over time. Says The Diet Balancer has easy-to-use weight-planning tools and clear charts. Is useful for home planning. Nutri-Calc Plus provides a thorough nutrition analysis and is positioned for use by a professional. Contains one screen display.

Notes:

Product Rating: Diet Balancer, The: A; Nutri-Calc Plus: B
System Compatibility: Macintosh Plus

ISSN: 0741-8647

Accession Number: IPCA0333143

Database: Internet and Personal Computing Abstracts

ProQuest – Financial Times

No useful results.

7. (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) W/3 (menu* or meal* or serving* or dish* or food*) AND (nutri* or calor* or health* or diet* or vitamin* or therapeutic or diabet*) AND (hospital? or care or healthcare or medical or nursing or school? or home?) AND PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and document text

Publication type: All publication types

74 results

6. (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) W/3 (menu* or meal* or serving* or dish* or food*) AND (nutri* or calor* or health* or diet* or vitamin* or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and document text

Publication type: All publication types

139 results

5. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*)
W/3 (menu* or meal* or serving* or dish* or food*) AND (nutri* or kalori* or health* or diet* or vitamin*
or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and document text

Publication type: All publication types

12 results

4. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*)
AND (menu* or meal* or serving* or dish* or food*) AND (nutri* or kalori* or health* or diet* or vitamin*
or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and document text

Publication type: All publication types

99 results

3. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*)
AND (menu* or meal* or serving* or dish* or food*) AND (nutri* or kalori* or health* or diet* or vitamin*
or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and abstract

Publication type: All publication types

2 results

2. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*)
W/3 (menu* or meal* or serving* or dish* or food*) AND (nutri* or kalori* or health* or diet* or vitamin*
or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and abstract

Publication type: All publication types

0 result

1. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*)
AND (nutri* or kalori* or health* or diet* or vitamin* or therapeutic or diabet) AND (value* or information
or data or profile* or fact* or count* or content* or benefit* or proper* or attribute*) AND
PDN(<3/14/2000) AND PMID(32326)

:DatabaseMultiple databases...

Look for terms in: Citation and abstract

Publication type: All publication types

1 result